

Sparkling Crimson Royale



DESCRIPTION:

Intensely flavored Concord wine enhanced by the perfect balance of bubbles and sweetness. This wine sparkles when paired with pork, from chops to salami. Try with prosciutto, mortadella, or porchetta. Even better, pair with saucy lasagna, or save for pizza night!

PRODUCTION METHOD:

Concord grapes are picked and pressed. Juice is then cool fermented in stainless steel.

PAIRINGS:

For barbecue lovers, drink it chilled with a rack of spicy ribs, smoked chicken or roasted steer. Its effervescent grape essence is unparalleled with sliced peaches and nectarines in the warm summer months.

INSPIRATION:

Von Stiehl customers love our Crimson Royale. We thought, why not throw a fun twist into it and add some carbonation? After a small experimental batch for our wine club members, we received some great feedback and added it to our menu.

Serving Temperature: 40°F

Cellar Life: 1 year

Appellation: Finger Lakes, NY

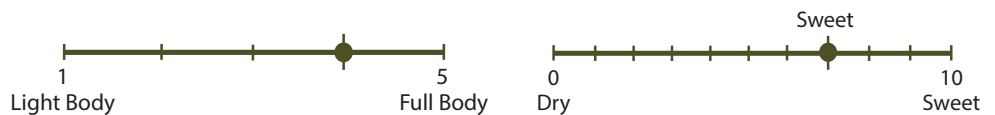
Residual Sweetness: 7.2%

Alc. By Volume: 12%

Product UPC: 728284001987



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OUR MISSION:

To create an innovative and diverse wine experience.

