



Company Profile
2019

Our roots

Togni story begins in the 1950's, in the center of Italy an extraordinary territory that boasts an age-old tradition of sparkling wine making, which dates back to the XVII century. Luigi Togni decided to take up this Marche “calling” for bubbly, founding the Vinicola Togni Company.

In 1960, the company entered in the mineral water market by purchasing its first spring, thus starting the production of water in glass bottles: San Cassiano. Three other mineral water springs were purchased. During the years strategic brands were born, such as the sparkling wine Rocca dei Forti, Frasassi Water in PET and later in 2001 GocciaBlu.

In 2013, another important notch was added to the portfolio of Togni products, with the purchase of the artisanal laboratory of fresh pasta: Pasta San Vicino brand and in 2014 The Group started distributing artisanal beer under the Terza Rima brand.

In 2018 The Tenute Collesi Brewery welcomes Togni S.p.A. in its corporate participation. Togni confirmed its vocation to be producers by nature.

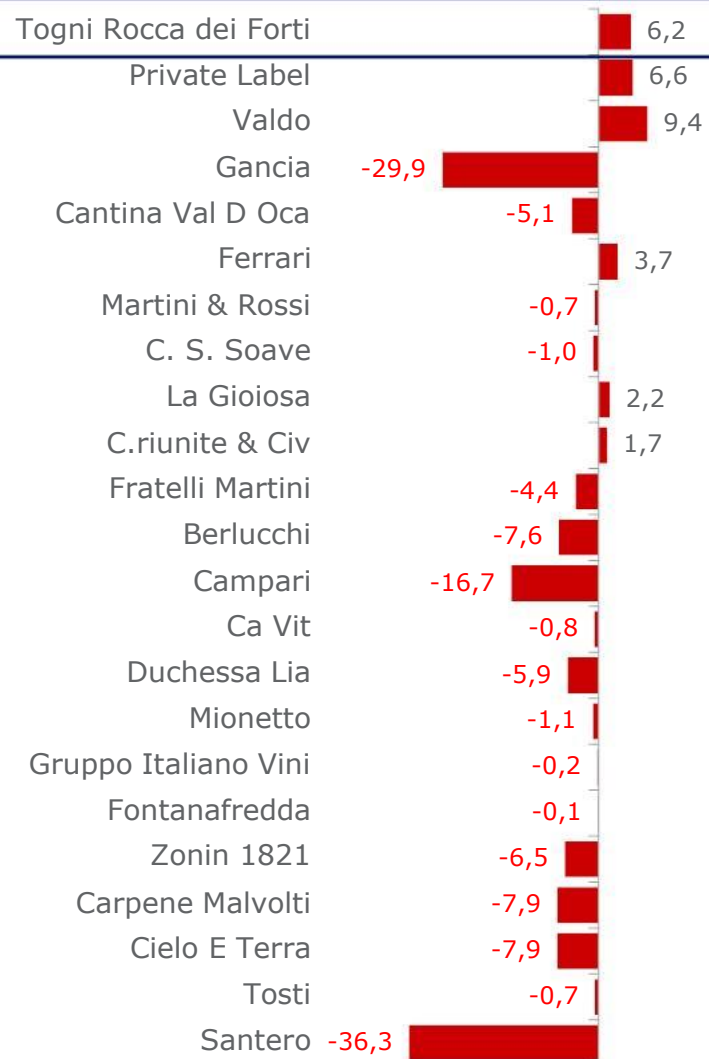
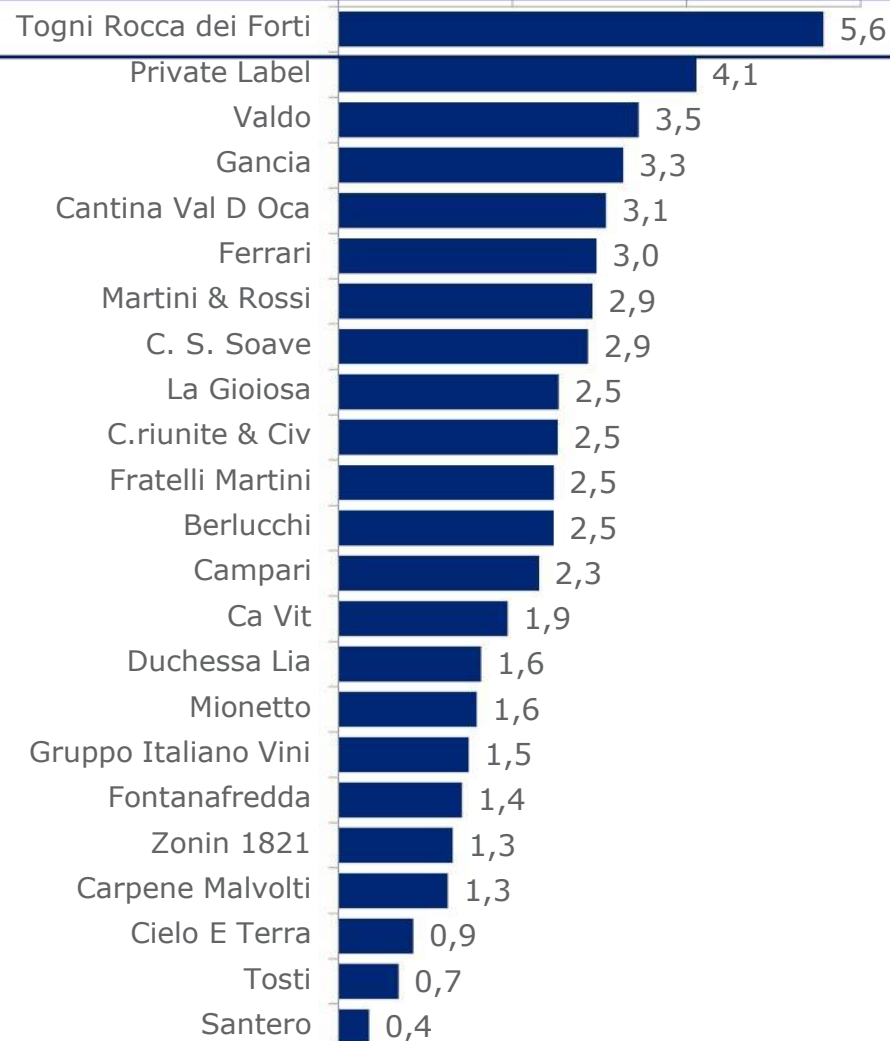


ROCCA^{DEI}FORTI

Italy's #1 Retail Sparkling Wines-Volume trend

Milioni Bottiglie ■ AT Dic 18

■ Unità Trend %



Rocca dei Forti, Italian sparkling tradition

Drink Italian

The roots of Rocca Dei Forti sink deep down into an extraordinary territory that boasts a very old sparkling wine making tradition: the Marche region.

And it is here that the whole of Italy's sparkling winemaking tradition started in 17th century.

Sparkling wine has been reinvented to become the protagonist of your evenings. Sparkling wine today is the symbol of a modern lifestyle in continual movement. A Lifestyle marked by the chinking of glasses, real emotions, authentic pleasures to share with friends or a partner.

Thanks to a careful selection of the wines and of the musts, extreme care in the fermentation and sparkling winemaking processes
Rocca dei Forti products are leader in the italian market.

Be Rocca dei Forti

Be # 1

Charmat Dolce: volume market share trend - Italy

Totale Italia Iper+super+LSP (da 100 a 399 mq)	AT DIC17	AT DIC18	Diff. P.ti Q.ta	DIC17	GEN18	FEB18	MAR18	APR18	MAG18	GIU18	LUG18	AGO18	SET18	OTT18	NOV18	DIC18	Diff. P.ti Q.ta
Rocca Dei Forti	28,9	35,0	6,1	31,9	26,4	26,9	36,7	28,2	28,5	28,8	29,6	31,8	33,3	33,0	30,9	39,7	7,8
Gran Cinzano	12,8	13,0	0,2	16,4	12,5	7,8	8,8	7,5	6,6	7,9	8,2	7,2	6,9	7,4	7,0	18,9	2,5
Gancia	16,6	11,0	-5,6	21,3	13,6	10,9	16,3	13,2	13,7	11,9	11,6	9,8	9,8	9,3	8,7	9,6	-11,7
Martini Grandi Auguri	9,1	10,2	1,1	9,9	9,8	8,9	8,7	8,6	9,3	8,5	9,0	8,1	8,2	8,9	10,0	11,8	1,9
Gancia Grand Reale	4,5	4,2	-0,3	3,6	4,8	4,9	4,3	4,7	4,3	4,6	5,1	4,9	4,8	5,2	3,8	3,6	0,1
Bosca Anniversary	4,4	4,3	0,0	3,3	4,7	4,6	4,0	4,0	4,3	4,3	3,9	6,9	4,3	3,9	6,7	4,0	0,8
Duchessa Lia Banchetto	1,5	1,5	0,0	1,2	1,7	2,1	1,3	1,7	1,6	1,8	1,7	2,0	1,7	2,3	2,1	1,1	-0,1
Contri Elite	3,8	3,3	-0,5	1,5	5,6	7,5	3,6	5,7	5,1	5,3	5,3	4,6	4,9	5,2	4,9	1,1	-0,3
Marchesini	2,8	3,1	0,3	1,1	4,2	5,8	2,9	5,4	5,6	5,6	5,9	5,2	5,2	5,3	5,2	1,0	-0,1
Casa Sant Orsola Cuvee	1,9	1,5	-0,4	1,4	1,9	1,9	1,5	1,7	1,7	1,6	2,1	1,7	2,7	1,9	2,7	1,0	-0,4
Stella	2,0	2,1	0,1	0,7	3,1	4,6	2,1	4,1	3,6	3,6	3,4	2,7	3,1	3,5	3,4	0,7	-0,1
Le Ginestre	0,3	0,4	0,1	0,2	0,3	0,4	0,6	0,4	0,3	0,3	0,3	0,3	0,4	0,4	0,5	0,5	0,3
Colli Euganei	0,1	0,5	0,3	0,2	0,3	0,4	0,3	0,4	0,4	0,3	0,5	0,7	0,9	0,8	0,9	0,4	0,2
Duchessa Lia	0,6	0,6	0,0	0,6	0,7	0,7	0,5	0,6	0,5	0,5	0,5	0,5	0,6	0,7	0,7	0,5	-0,1
Il Feudo	0,3	0,8	0,5	0,2	0,5	0,6	0,6	1,0	1,3	1,4	1,6	1,4	1,5	1,4	1,6	0,4	0,2
Casa Sant Orsola	0,0	0,7	0,7	0,0	0,1	0,1	0,0	0,1	0,1	0,1	0,0	0,0	0,0	0,0	0,0	1,5	1,5
La Romanella	0,0	0,4	0,4	0,0	0,0	0,0	0,2	1,9	1,5	1,2	0,8	0,9	0,7	0,8	0,8	0,1	0,1
Castell	0,4	0,5	0,1	0,2	0,5	0,6	0,4	0,7	0,6	0,8	0,8	0,8	0,8	0,9	0,7	0,2	0,0
La Marchesina	0,8	0,5	-0,3	0,2	0,8	1,1	0,5	0,8	0,8	0,8	0,8	0,8	0,7	0,7	0,6	0,1	-0,1
Brande Dolce Cuvee	0,7	0,6	-0,1	0,3	1,0	1,4	0,6	1,2	1,1	1,2	1,1	1,2	1,1	0,8	0,7	0,2	-0,1

Charmat Secco: volume market share trend - Italy

Totale Italia Iper+super+LSP (da 100 a 399 mq)	AT DIC17	AT DIC18	Diff. P.ti Q.ta	DIC17	GEN18	FEB18	MAR18	APR18	MAG18	GIU18	LUG18	AGO18	SET18	OTT18	NOV18	DIC18	Diff. P.ti Q.ta p.c.
Rocca Dei Forti	18,6	20,2	1,6	26,8	20,3	17,1	24,2	13,1	17,0	16,0	12,9	15,4	16,0	17,0	14,1	31,5	4,7
Freschello Extra	7,0	6,4	-0,7	3,1	7,3	8,3	6,0	7,6	9,2	8,5	7,3	8,5	6,8	6,7	6,9	2,8	-0,3
Villa Folini	2,4	2,8	0,4	1,9	1,9	4,3	2,3	3,1	3,7	3,5	2,8	3,1	2,8	3,3	2,6	2,2	0,3
Gancia Brut	6,8	4,4	-2,5	13,9	5,0	3,8	5,0	3,2	3,2	7,5	2,3	2,5	4,0	2,2	1,8	6,4	-7,6
Contessa Carola	2,7	3,2	0,5	1,3	5,1	5,2	2,7	3,5	4,2	4,1	3,5	3,7	3,7	3,9	3,2	1,3	0,1
Cantina Di Soave	3,8	3,5	-0,3	0,5	0,2	0,2	0,1	12,4	1,9	0,2	9,8	0,1	9,2	2,1	9,9	0,4	0,0
Sella & Mosca	2,1	1,4	-0,7	2,1	1,0	1,1	1,7	0,8	1,6	0,9	1,1	2,9	1,3	1,1	0,6	1,6	-0,5
Martini Magici Istanti	2,5	2,5	0,0	4,1	3,4	2,5	2,2	1,7	2,1	1,7	1,5	1,4	1,2	1,5	1,5	4,9	0,8
Sergio Mo	1,1	1,0	-0,1	1,1	1,0	1,1	0,7	0,8	1,0	0,9	0,7	3,8	0,7	0,8	0,7	0,7	-0,4
Cinzano Gransec	2,6	2,8	0,1	6,1	3,6	1,5	1,6	1,0	0,9	0,9	1,7	0,8	0,9	0,8	0,9	7,8	1,7
Lebolle	1,3	2,0	0,7	0,8	1,7	1,9	1,6	1,8	2,9	2,9	2,3	2,2	2,0	3,3	2,3	1,1	0,3
Aragosta	0,9	1,4	0,5	0,6	0,7	0,7	0,7	0,6	1,1	1,1	1,6	2,1	3,3	2,8	1,0	1,3	0,6
Cormons	1,7	1,4	-0,3	0,3	0,2	0,3	3,6	0,2	0,3	2,8	4,0	0,1	1,6	0,1	3,6	0,2	-0,1
Maximilian Gran Cuvee	1,9	1,7	-0,3	2,7	2,1	1,2	2,2	1,2	1,9	1,4	1,3	1,5	1,5	1,4	1,2	2,0	-0,7
Duchessa Lia Blanc De Blanc	1,9	1,6	-0,3	1,8	2,3	1,9	1,6	2,1	1,8	1,8	1,5	1,4	1,6	1,3	1,7	1,3	-0,5
Cescon	1,3	1,3	0,0	0,6	2,9	1,3	1,0	1,3	2,2	1,3	2,1	1,4	0,9	2,2	1,2	0,6	0,0
Private Label	1,1	1,3	0,3	0,6	1,1	2,6	1,1	1,3	1,2	2,1	1,4	1,3	1,0	1,5	1,2	1,2	0,6
Bosca Anniversary	1,9	1,9	0,0	2,0	2,4	2,0	2,0	1,3	1,9	1,5	1,1	2,2	1,3	1,2	1,8	2,8	0,7
Poggiobello	0,7	0,9	0,2	0,6	0,2	0,2	0,1	3,4	0,2	0,1	0,1	2,0	0,1	3,3	0,1	1,0	0,3
Casa Sant Orsola Cuvee	2,0	1,5	-0,5	1,8	1,7	1,5	1,3	1,1	1,1	1,1	1,2	1,5	2,3	1,4	2,1	1,6	-0,2

The Grand International wine award: Mundus Vini

MUNDUS VINI was founded fifteen years ago and has been one of the most important wine competitions in the world.

The importance of this competition is demonstrated by the participation of more 10.000 wines each year.

A highly qualified international jury comprising oenologists, wine-makers, professional wine traders, sommeliers and expert journalists taste the wines, and sparkling wines in blind tasting rounds.

The range of awards is so divided:

- Grand Gold medal: at least 95 points
- Gold medal: at least 90 points
- Silver medal: at least 85 points

Cuvée
n°1

EXTRA DRY

MILLESIMATO

The First Sparkling Wine Vintage RdF



Made from a careful selection of the best **Riesling** and **Chardonnay** grapes of Oltrepò Pavese, from **a single vintage**.

The **intense** and **fragrant aroma** of this Riesling Chardonnay mingles perfectly with the lively rich flavour and the **fine** and **persistent perlage**.

The **velvety** and **mineral notes** make it an ideal sparkling wine for an **aperitif**, for all courses of a meal with shellfish and **fish dishes** or with tropical fruit.

With **Cuvée n.1** is always **Bollicine Time!**

Cuvée n.1 technical chart



Wine type: Extra Dry Vintage sparkling wine

Grapes: From a careful selection of Riesling and Chardonnay grapes from the Oltrepò Pavese area from a single vintage

Sparkling wine making method: Charmat method, with temperature control

Colour: Pale yellow with slight green highlights, bright and lustrous

Aroma: Intense and fragrant with notes of fresh fruit

Taste: Fresh, harmonious and very well-balanced

Perlage: Fine and persistent

Pairings: It is the ideal bubble for a lot of occasions: from aperitifs to meals, parties and the most special moments

Serving temperature: 6-8° C

Volume: 75 cl

Alcohol content: 12.5% vol

Awarded with the gold medal by the international competition MUNDUS VINI

Brut



BRUT Sparkling Wine has a pleasant, dry taste and a delicately fruity aroma.

Rocca dei Forti Brut is ideal as an aperitif and perfect with all courses of a meal.

Brut – Technical chart



Wine type: Brut sparkling wine

Grapes: From a careful selection and second fermentation of wines produced in the best winegrowing areas

Sparkling wine making method: Charmat method, with temperature control

Colour: Pale straw yellow

Aroma: Delicately fruity

Taste: Dry and pleasant

Perlage: Fine and persistent

Pairings: It is ideal as an aperitif and perfect with every course of a meal

Serving temperature: 4-6° C

Volume: 75 cl

Alcohol content: 11.5%vol

Awarded with the silver medal by the international competition MUNDUS VINI

The Sweet Wine



SWEET Sparkling Wine has a sweet flavour and a fine and persistent aroma.

Rocca dei Forti Sweet is ideal with desserts at the end of a meal and great for any celebration.

The Sweet Wine – Technical chart



Wine type: Sweet sparkling wine

Grapes: From a careful selection and second fermentation of wines produced in the best winegrowing areas

Sparkling wine making method: Charmat method, with temperature control

Colour: Golden yellow

Aroma: Pleasant and aromatic

Taste: Sweet and lively

Perlage: Fine and persistent

Pairings: It is ideal with desserts and for any celebration

Serving temperature: 4-6° C

Volume: 75 cl

Alcohol content: 9.5%vol

Sweet Red



SWEET RED Sparkling Wine has a sweet and fruity taste and an intense aroma of red fruits.

Rocca dei Forti Sweet Red is ideal with desserts and nuts at the end of a meal.

Sweet Red – Technical chart



Wine type: Sweet red sparkling wine

Grapes: From a careful selection and second fermentation of wines produced in the best winegrowing areas

Sparkling wine making method: Charmat method, with temperature control

Colour: Intense ruby red

Aroma: Intense aroma of red fruit

Taste: Sweet and fruity

Perlage: Fine and delicate

Pairings: It is ideal at the end of a meal, with desserts and dried fruit and nuts

Serving temperature: 4-6° C

Volume: 75 cl

Alcohol content: 9.5%vol

The Demi-Sec– Technical chart



Wine type: Demi-Sec sparkling wine

Grapes: Trebbiano

Sparkling wine making method: Charmat method, with temperature control

Colour: Pale straw yellow

Aroma: Intense aroma of floreal

Taste: persistent, fresh and lively

Perlage: Fine and delicate

Pairings: It's ideal with seafood and dry pastries

Serving temperature: 5-6° C

Volume: 75 cl

Alcohol content: 11.5%vol

Le cuvée- Prosecco



Le Cuvée

From grapes grown in the **most characteristic** areas and from the **skillful fermentation of the wine** of the same name we get this sparkling wine.

With a **fruity** and **harmonious aromas** and a fresh taste le Cuvée Prosecco is **perfect as an aperitif** and it is also ideal to accompany an **entire meal**.

Le cuvée Prosecco - Technical chart



Wine type: Brut sparkling wine

Grapes: From grapes of the famous Prosecco variety from DOC areas in the Veneto region

Sparkling wine making method: Charmat method, with temperature control

Colour: Pale yellow with bright highlights

Aroma: Intense and delicately aromatic

Taste: Harmonious, fresh and balanced

Perlage: Fine and persistent

Pairings: It is ideal with an aperitif and perfect with all courses of a meal

Serving temperature: 8-10° C

Volume: 75 cl

Alcohol content: 11.5%vol

Le cuvée- Verdicchio



Le Cuvée

This sparkling wine is made **from the famous Verdicchio variety**.

With a fine and persistent bead, fragrant and delicate aromas it's **excellent as an aperitif** and matches **white meat or fish dishes** with great class.

Le cuvée Verdicchio- Technical chart



Wine type: Brut sparkling wine Verdicchio dei Castelli di Jesi DOC

Grapes: 100% Verdicchio

Sparkling wine making method: Charmat method, with temperature control

Colour: Straw yellow, with greenish highlights

Aroma: Fragrant and delicate bouquet with notes of hawthorn flowers and wildflowers.

Taste: Fresh and fruity with an almond aftertaste

Perlage: Fine and persistent

Pairings: Excellent as an aperitif and with white meat and fish

Serving temperature: 8-10° C

Volume: 75 cl

Alcohol content: 12% vol

Le Cuvée - Moscato



Le Cuvée

A sparkling wine with an **intense, delicate** and **caressing** aroma, with clear notes of sage and peach. It has a sweet but **balanced flavour**, to let you catch the best of its aromas, and the pleasant acidity accompanies the finish on the palate.

Pair with fine pastries, cream cakes or fruit salad.

Le cuvée Moscato – Technical chart



Wine type: Sweet quality aromatic sparkling wine

Grapes: 100% muscat grapes

Sparkling wine making method: Charmat method, with temperature control

Colour: Bright gold

Aroma: Intense, delicate and enveloping with notes of sage and peacharoma of peach.

Taste: Sweet but very balanced, with a good acidity

Perlage: Delicate and rich

Pairings: Perfect with dry pastries, cream cakes or fruit salad.

Serving temperature: 8-10° C

Volume: 75 cl

Alcohol content: 7% vol

Le cuvée Rosé Demi-sec – Technical chart



Wine type: Demi-Sec sparkling wine

Grapes: Sangiovese

Sparkling wine making method: Charmat method, with temperature control

Colour: Intense Rosé

Aroma: Delicate aroma with hints of Strawberry

Taste: Delicate, fresh and lively

Perlage: Fine and delicate

Pairings: It's ideal with seafood and white meat

Serving temperature: 5-6° C

Volume: 75 cl

Alcohol content: 9,5%vol

Contact us

Edoardo Freddi USA, Inc.

Info@edoardofreddiusa.com

Sparkling wines website **www.roccadeiforti.it**

Sparkling wines website **www.roccadeifortilecuvee.it**