

Why is Sparkling Rocco red?

- **Sparkling Rocco** is made from 100% red-fleshed apples. The red pulp gives the alcohol-free aperitif its attractive red color.
- The red color in the apple is given by a naturally occurring pigment called, anthocyanin. Anthocyanins have an antioxidant effect by scavenging harmful radicals in the human body.



Taste of Sparkling Rocco

- The bouquet of the aperitivo is very fruity with fresh notes of rhubarb, pineapple and currant
- Sparkling Rocco has a pleasant acid, with the added carbon dioxide the drink gets its freshness.





How to enjoy Sparkling Rocco?

- Sparkling Rocco tastes best pure, chilled at around 6-8 ° C
- Can be used as ingredient for long drinks (best example Rocco x Gin)
- Natural alternative to sweetened and artificial drinks



Thanks for your attention!

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