





LOW CALORIE

SUITABLE FOR VEGANS

GLUTEN-FREE

✓ LIGHTWEIGHT, MORE SUSTAINABLE BOTTLE

Joy and authentic freshness without compromise: the light, elegant toast with 0 alcohol. Perfect for any occasion, from aperitifs to parties, or simply for a moment of pure pleasure.

Characteristics

Variety: Blend of premium white grapes and aromatic white grape varieties

Perlage: Fine, persistent, delicate and long-lasting

Color: Pale straw-yellow

Bouquet: Refined, floral, elegant, with subtle minerality Palate: Fresh, delicate, well-balanced with remarkable length

Serving Temperature: 6-8°C

Winemaking process

Dealcoholization is carried out using a spinning cone column, a delicate technology that gently removes the alcohol content while preserving the wine's aromas and distinctive characteristics. The process is performed at low temperatures and under vacuum conditions to maintain the product's freshness and quality intact then. On the palate, it shows a harmonious balance between smoothness and the natural acidity of the grape.

Finally, the slow and controlled addition of CO2 gives a pleasant effervescence, while microfiltration ensures stability and purity.

Food pairing

Recommended with all seafood dishes, preferably shellfish, with soft cheeses with bloomy rinds, and with delicate, lightly spiced cuisine. Excellent with light international cuisine, whether Asian, Indian, African, or Hispanic. In vegan cuisine, soups and broths (not solely legume-based) with well-balanced spices create a natural harmony. Naturally, but always delightful, it pairs beautifully with traditional Italian aperitivo dishes.

ALCOHOL % BY VOL.	0%	TOT. SO2	150 mg/L
TOT. ACIDITY	6,5 g/L	ATM. PRESS.	4.5 bar
SUGAR	3,4 g/100 ml	CONTENTS	0,75 L
ENERGY VALUES	63 kJ/15 kcal	BOTTLES PER CASE	6