

SPARKLING ALCOHOL FREE

Type of grapes: Native white grapes

Production area: Veneto and Friuli

Cultivation: Sylvoz

Harvest: by hand during the first ten days of September

Vinification: After a gentle pressing of the grapes and fermentation under reductive conditions at low temperatures, dealcoholization is carried out through vacuum distillation. This is followed by a controlled addition of carbon dioxide over a period of 60 days in autoclave.

Alcohol content: 0.0 %

Sugar: 17 g/l

Appearance: straw yellow

Aroma: green apples, fresh peaches, white rose and sage

Characteristics: light-bodied with crisp acidity and a clean, easy palate. Fresh and dry.

Pairings: perfect for aperitifs, fish-fry, finger food and medium-aged cheeses.

Serve at 6/8° C (42/46 F)

