



V16201075

### Non-alcoholic drink - cl 75

Sparkling Zero White Bottega is a non-alcoholic drink, produced starting from grape must, created to meet the needs of those who, for health or religious reasons, do not consume alcoholic beverages, or those who, for the most varied reasons, are cautious with their alcohol consumption. It is a product that evokes the great tradition of sparkling wines, keeping the freshness, liveliness, and charm of the bubbles, thanks to the skilful dosage of carbon dioxide, despite the zero-alcohol content. A product that is the result of research and innovation, a non-alcoholic alternative for those who do not want to consume alcohol but still want to toast to happy moments without sacrificing flavour.

**Production Area:** Veneto, Italy

#### Production Process

After a careful selection of the bunches, collected in the suitable areas when the analyses show a good balance between sugars and acidity, the grapes are destemmed and softly pressed. A must is obtained this way, which is kept in refrigerated tanks to prevent alcoholic fermentation. After adding carbon dioxide, the product is then filtered and bottled.

#### Organoleptic Characteristics:

**Color and Appearance:** Soft white colour.

**Bouquet:** Characterized by an intense must aroma that is accompanied by fresh, fruity, and floral hints.

**Taste:** On the palate it is sweet, delicate and balanced, with a harmony of freshness and sugars that makes it pleasant to sip and re-proposes the fruity olfactory sensations.

#### Chemical Characteristics:

**Ingredients:** Grape must (70% minimum), water, acidity regulator (citric acid), preservatives (E220 and E242).

**ABV:** less than 0.5%

#### Nutritional information:

Average Value	For 100 ml
<b>Energy</b>	201 KJ 48 Kcal
<b>Fats</b> Of which saturated	0g 0g
<b>Carbohydrates</b> Of which sugars	12g 12g
<b>Proteins</b>	0g
<b>Salt</b>	0g

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** ideal at any time of day, it is an excellent ingredient for cocktails, especially fruit cocktails. It is a perfect accompaniment to desserts such as small pastries, cream and fruit cakes, tarts and dried fruit. Also perfect in a savoury breakfast with a croissant with ham and fresh cheese, or with pizzas and savoury snacks.



**Enjoy it within:** 36 months.

**Recommended Glass:** Flute.

