DĪLĬGO
ALCOHOL FREE
BLANC SPARKLING
EXTRA DRY



%ALC 0.0%

20g/lt

8°/10°

750ml

TOTAL ACIDITY 7g/lt

Soil
Very light and rich soil

Training system
Espalier system

Harvest
The Glera grapes are hand-picked in the last days of August, first days of September.

Vinification
The crushing and pressing operations take place in an inert environment. Once the must is obtained, the first fermentation takes place: all the sugars turn into alcohol. This is followed by total dealcoholisation to 0% vol. using cold ultrafiltration.
Carbon dioxide is then added to have a Sparkling drink with the following values: 0% vol. at a pressure of 5.5 bar and with 20 g/l sugars.

Color
Pale straw yellow.

Fragrance
Fresh, floral, lemon, peach.

Taste
peach, fresh, clean, balanced.

Foodmatch
Ideal as aperitif, with bread and salami or with pizza margherita.

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