



RIVANI

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Rivani

Sparkling Rosé Zero Alcol

Vinification

We select the best Mediterranean red grapes, macerate them at 14°C and ferment them with selected yeasts at 16°C. Secondary fermentation is in isobaric tank carrying out the Charmat-short method, under temperature control at 16°C until reaching a maximum of 4 to 5 bar. We then carry out the dealcoholisation of the wine by means of the spinning cones method. This method is the most respectful to the wine, maintaining all the original aromas and structure. Wine suitable for vegetarians and vegans.

Description

Intense cherry with violet hues and fine bubbles. Very fruity, intense, fresh, reminiscent of fresh fruit notes such as strawberry. Refreshing, flavorful and young. In the mouth, the gas appears as if it were cream, recalling aromas of fruit combined with a slightly sweet but fresh flavor.

Food Pairing

Perfect to serve as an aperitif, and even to accompany all kinds of fish and seafood.



**Varietà di uva
rossa della
zona
mediterranea.**



4-6 °C



**Alcol: 0.0%
Zuccheri: g/l**

