

Rivani

Sparkling White Zero Alcol

Vinification

We carefully select the finest white grapes from the Mediterranean, which undergo maceration at a controlled temperature of 14°C. The must then ferments at 16°C with the use of selected yeasts, ensuring a perfect balance between aroma and freshness. Once fermentation is complete, the wine is subjected to a delicate dealcoholization process, which preserves its original organoleptic characteristics, maintaining both its aromas and structure intact. The result is a refined and light wine, suitable for both vegetarians and vegans.

Description

Bright yellow with green highlights. Very fruity, reminiscent of tropical fruit such as passion fruit and Mediterranean citrus fruit tones. Refreshing, flavorsome 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 bianca della zona mediterranea.		**4 °C**	**Alcol: 0.0% Zuccheri: 40 g/l**