MASSO ANTICO

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Masso Antico

Rosso Zero Alcohol

Vinification

After the harvest of Primitivo grapes in Puglia, red winemaking takes place, with maceration of the skins for 10 days during alcoholic fermentation and malolactic fermentation. After stabilization, the wine is dealcoholized using membrane technology: thanks to advanced technology, the wine passes through selective membranes that gently separate water and alcohol, preserving its structure and aromas to the fullest. The alcohol is then removed through a distillation column, while the water is reintegrated into the wine.

Description

On the nose, notes of red fruit such as strawberry and cherry emerge, while on the palate, it shows good structure with delicate tannins and lasting persistence.

Food Pairings

Perfectly paired with grilled meats, pasta dishes with tomato-based sauces, and aged cheeses.

Salento, Puglia	**16–18 °C**	**Alcol: 0.0%** **Zuccheri: 40 g/l**