



MASSO ANTICO

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Masso Antico

Bianco Zero Alcohol

Vinification

After the harvest of the Fiano grapes from Masso Antico's vineyards in Puglia, the wine is vinified using the traditional white winemaking technique and alcoholic fermentation. The wine is then stabilized and prepared for the dealcoholization process, which is carried out 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, floral notes such as rose and orange blossom emerge, while on the palate it maintains a good acidic backbone, yet doesn't hesitate to reveal its sweetness. The finish is clean and long.

Food Pairings

Ideal for pairing with seafood finger foods, rice salad, white meats, and a variety of fresh salads.



Salento, Puglia

10-12 °C

Alcol: 0.0%
Zuccheri: 25
g/l

