RIVANI

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Rivani

Spritz Zero Alcohol

Vinification

We select the best Mediterranean grapes, macerate them at 14°C and ferment them with selected yeasts at 16°C. We then carry out the dealcoholisation of the wine with the spinning cones method. This method is the most respectful to the wine, maintaining all of the original aromas and structure. Finally, we create this Spritz 0.0%.

Description

Bright orange color and fine bubbles. Very fruity, intense, fresh, reminiscent of orange blossom with a pleasant bitter note. Refreshing, flavorful. On the palate, the bubbles are creamy and reminiscent of slightly sweet but fresh orange aromas.

Food Pairings

Ideal as an aperitif, and even as a cocktail base.

6 °C

Alcol: 0.0%
Zuccheri: 90 g/l