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## Bacio della Luna

# Sparkling Rosé 0,0% Alcol

### Vinification

Produced from a blend of white grapes, this wine undergoes gentle maceration at 14°C, revealing its vibrant color and delicate aromas when combined with red grape juice. Fermented at 16°C with selected yeasts, it achieves a perfect balance of freshness and aromatic complexity. Expertly dealcoholized, it retains its structure, character, and subtle nuances. Light, refined, and elegantly expressive, it is 100% suitable for vegetarians and vegans.

### Description

Bright cherry with violet highlights and delicate bubbles. Fruity and lively, evoking fresh strawberries and red berries. Refreshing and flavorful, with a youthful character. On the palate, creamy bubbles enhance the fruitiness, culminating in a subtly sweet yet fresh finish.

### Food Pairings

Ideal as an aperitif and perfect with all kinds of fish and seafood.



**Blend di uve  
bianche**



**4-6 °C**



**Alcol: 0.0%  
Zuccheri: 40  
g/l**

