

FRANC LIZÈR

Must Have 0.0%

This Non-Alcoholic Sparkling Wine from must enchants with its elegance and vivacity. Its notes of fresh fruit and citrus, accompanied by a slight creaminess and persistent perlage, create an enveloping and delicate aromatic profile. For those looking for a non-alcoholic alternative, it maintains the authenticity and character of the grapes used, giving freshness and pleasure in every sip.

NAME	MUSTHAVE 0.0%
TYPE	WHITE NON-ALCOHOLIC SPARKLING WINE FROM MUST
ORIGIN	FRIULI-VENEZIA GIULIA (ITALY)
GRAPE VARIETY	100% GLERA
ALCOHOL	0,0% VOL
RESIDUAL SUGAR	65 G/L
ACIDITY	5,5 G/L (EXPRESSED AS TARTARIC ACID)
PH	3,2-3,3 (TO PRESERVE FRESHNESS AND STABILITY)
PRESSURE	4,5 - 5 BAR
SERVING TEMPERATURE	6-8°C
STORAGE	STORE IN A COOL, DRY AND LIGHT-FREE PLACE
KCAL/100ML	46 KCAL
PRODUCTION METHOD	STERILE MUST FILTRATION AND PREPARATION FOR BOTTLING

WINEMAKING TECHNIQUE

The grapes are harvested at optimal ripening to obtain a wine rich in aromatic components, while preserving freshness. The must is immediately cooled to about 0 °C and filtered in order to avoid fermentation, so that a product with 0.0% alcohol can be obtained.

TASTING NOTES

Visual appearance:

Crystal clear shades of straw yellow and gold, enhanced by fine bubbles that express the energy of this sparkling wine.

To the nose:

Delicate scents of fresh fruit such as white peach, enriched with tropical accents of pineapple and passion fruit. The elegant floral notes of jasmine and acacia flowers typical of the variety used blends with a last nuance of peach blossoms, inviting to sip.

Taste-olfactory characteristics:

On the palate is an explosion of freshness, thanks to a perfect balance between acidity and sweetness. The silky perlage accompanies the sip, revealing an unique minerality donated by the territory. The finish reposes floral and fruity notes, prolonging the persistence in the mouth.

FOOD PAIRING

Enjoy as an aperitif, with salads, risotto, fish and seafood dishes, or with desserts.

