

# COASTAL LEMON SPRITZ

# Zonin Spritz COASTAL LEMON

INSPIRED BY THE ICONIC LIMONCELLO LIQUEUR, TAKE YOUR PALATE ON A TRIP TO THE SUN-DRENCHED MEDITERRANEAN COAST WITH OUR ITALIAN SPARKLING WINE BLENDED WITH ALL-NATURAL LEMON FLAVORS.



# ORIGIN ITALY



GRAPES

Blend of Italian white grapes



ANALYSIS Alcohol: 11%



**SERVING TEMPERATURE**44° - 46°F



**BOTTLE SIZES** 750ml, 200ml





### WINEMAKING

The harvested Italian white varietal grapes are pressed very delicately in order to avoid the skin color being transferred to the must. After fermentation at controlled temperatures, the straw-colored wine is obtained that is then converted to sparkling wine using the Charmat method. Before bottling, our Italian sparkling wine is fused with our special blend featuring all-natural distilled lemons to create Zonin's Coastal Lemon Spritz.



## **COLOR**

**Vibrant & beautiful lemon-yellow color** with a lively, effervescent fizz that appears light when poured over ice.



### **BOUQUET & PALATE**

After being poured over ice, this sparkling wine cocktail has well-balanced lemon citrus zest with subtle lime notes. The sparkling wine cocktail has a delicate sweetness that is well balanced by good acidity and zesty characters, adding a unique & refreshing complexity on the mouthfeel through finish.



### **FOOD PAIRINGS**

**Coastal cuisine**—calamari, tuna tartare, ceviche, sashimi & sushi, white fish; Light Italian bites, dried exotic fruits, aged cheddar.



