



ZACCAGNINI

0.0% Alcohol-Removed White Wine

TASTING NOTES



Bright straw-yellow color and balanced freshness. Its bouquet uncovers notes of yellow fruits and white flowers, while the palate reveals to be delicate and harmonious. This wine offers a premium alcohol-free alternative without compromising on quality and flavor.



VINEYARD & PRODUCTION INFO

Vineyard location: Abruzzo, Italy

Soil composition: medium-textured soil

Vine training method: guyot, cordone speronato

Elevation: 984 FASL

Average vine age: 10-25 years



WINEMAKING & AGING

Varietal composition: Italian White Grapes

A first-class wine is fundamental in the process of making a first-class alcohol-removed wine. This alcohol-removed wine is produced through distillation in a vacuum evaporator, which extracts the alcohol by evaporation, followed by condensation. Distillation occurs in two steps: the initial step collects the aromas which are the first to evaporate. The technique of condensing the aromas allows preservation of the natural bouquet, so it can be returned intact to the alcohol-removed wine. The second step, evaporates the ethanol. At the end of the process, the aromas are returned to the alcohol-removed wine. The finished product, retains the same distinctive features and properties as the original wine, without alcohol.



TECHNICAL DATA

Alcohol: 0% abv

Residual sugar: 32g/L

Acidity: 5.5g/L



PRODUCER PROFILE

Total acreage of vines: >150 ha

Winery production: Ciccio Zaccagnini, S.p.A

Region: Abruzzo



FOOD PAIRINGS

Ideal for pairing with any meal or enjoying a cheerful toast.

