



RIVANI

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Rivani

Sparkling Rosé Zero Alcol

Vinification

We carefully select the finest red grapes from the Mediterranean, which undergo maceration at a controlled temperature of 14°C, a process that maximizes the extraction of the grape's characteristic colors and aromas. The must then ferments at 16°C with the use of selected yeasts, ensuring a perfect balance between aromatic intensity and freshness. After fermentation, the wine is gently dealcoholized through a process that fully preserves its organoleptic qualities, keeping both the aromas and structure intact. The result is a light and refined wine, also suitable for vegetarians and vegans.

Description

Intense cherry with violet hues and fine bubbles. Very fruity, intense, fresh, reminiscent of fresh fruit notes such as strawberry. Refreshing, flavorful and young. In the mouth, the gas appears as if it were cream, recalling aromas of fruit combined with a slightly sweet but fresh flavor.

Food Pairing

Perfect to serve as an aperitif, and even to accompany all kinds of fish and seafood.



**Varietà di uva
rossa della
zona
mediterranea.**



4-6 °C



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