



# FRANCLIZÊR

ITALIAN DEALCOHOLISED WINES

## WHITE WINE 0.0%VOL



<b>PRODUCTION AREA</b>	Italy, Friuli-Venezia Giulia
<b>GRAPE VARIETY</b>	Traminer
<b>SOIL COMPOSITION</b>	Gravelly soil, sandstone marl, sandy alluvial composition.
<b>WINEMAKING</b>	Harvesting when the grapes have reached optimum ripeness; destemming and soft crushing; vinification in white; fermentation in stainless steel tanks; dealcoholization and bottling.
<b>COLOUR</b>	Pale straw yellow
<b>BOUQUET</b>	The nose reveals light fruity aromas of apple with a hint of white flowers.
<b>TASTE</b>	The palate has a good freshness balanced by a pleasant roundness.
<b>VOLUME</b>	750 ml
<b>ALCOHOL CONTENT</b>	0,0% vol
<b>INGREDIENTS</b>	Grape and concentrated grape must; preservatives: sulphites, dimethyl dicarbonate; stabilizer: tannins. Bottled in a protective atmosphere.
<b>FOOD PAIRING</b>	Perfect for every occasion, even throughout a meal with shellfish, main fish dishes and risotto.
<b>STORE SUGGESTIONS</b>	Keep in a dry and cool place. Once opened, keep refrigerated and consume within 3 days.
<b>BEST BEFORE DATE</b>	See back label
<b>SERVING TEMPERATURE</b>	8-10 °C

NUTRITION FACTS	per 100 ml
Energetic value	77kJ 18kcal
Fat	0g
of which saturated	0g
Carbohydrates	3.6g
of which sugars	2.3g
Proteines	0g
Salt	0g