



FRANCLIZÊR

ITALIAN DEALCOHOLISED WINES



SPARKLING BLANC DE BLANCS 0.0% VOL

SOIL COMPOSITION	Gravelly soil, sandstone marl, sandy alluvial composition.
WINEMAKING	Harvesting when the grapes have reached optimum ripeness; destemming and soft crushing; vinification in white; first fermentation in stainless steel tanks; dealcoholization and bottling.
COLOUR	Pale straw yellow
BOUQUET	The nose reveals light fruity aromas of apple with a hint of white flowers.
TASTE	The palate has good acidity well balanced by a certain roundness.
VOLUME	750 ml
ALCOHOL CONTENT	0,0% vol
PRESSURE	5 bar
INGREDIENTS	grape must, added carbon dioxide, E242, E220
FOOD PAIRING	Perfect as aperitif and throughout the meal for the pleasantness of its fine perlage. Especially suitable for people who cannot consume alcohol, sportsmen, pregnant women and young people, in line with market trends due to a more attractive wine/alcohol balance.
STORE SUGGESTIONS	Keep in a dry and cool place. Once opened, keep refrigerated and consume within 3 days.
BEST BEFORE DATE	See back label
SERVING TEMPERATURE	6-8 °C

NUTRITION FACTS	per 100 ml
Energetic value	93kJ 22kcal
Fat	<0.2g
of which saturated	<0.2g
Carbohydrates	5.1g
of which sugars	3.8g
Proteines	0.2g
Salt	<0.01g