



FRANCLIZÊR

ITALIAN DEALCOHOLISED WINES



WHITE WINE 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; 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 a good freshness balanced by a pleasant roundness.

VOLUME 750 ml

ALCOHOL CONTENT 0,0% vol

INGREDIENTS Grape and concentrated grape must; preservatives: sulphites, dimethyl dicarbonate; stabilizer: tannins. Bottled in a protective atmosphere.

FOOD PAIRING Perfect for every occasion, even throughout a meal with shellfish, main fish dishes and risotto.

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 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

LEA WINERY SRL

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