

LaLuca

Senza De-Alcoholized Sparkling Wine

100% Glera

This de-alcoholized wine is produced through vacuum distillation, where alcohol is removed by evaporation and condensation. The wine is first transferred to a column with cones for distillation in two stages. The first step collects the aromas, which are highly volatile, while the second step evaporates the ethanol as the temperature rises. The aromas are then returned to the wine, resulting in a product with less than 0.5% alcohol or none at all. This technology preserves the wine's original flavors and characteristics, ensuring the finished product mirrors the quality of the original wine.

Tasting Notes:

Straw yellow with bright highlights and a lovely aromatic, fragrant profile. This de-alcoholized wine has a pallet filled with bright, yellow stone fruit with a hint of floral notes. It is pleasant, fresh and harmonious on the palate with an eccentric finish.

Food Pairings:

Ideal as an aperitif for those who are avoiding alcohol. Pairs with light vegetable or fish dishes. A pleasure to be enjoyed for light-hearted toasts and during festive moments. Serving temperature 46–50°F.

Vineyards:

Region:	Veneto, Italy
Soil Composition:	Mixed clay
Elevation:	300–500 meters
Training Method:	Spurred cordon

Winemaking:

Harvest:	Machine
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Aging:

Stainless steel
The bottle aging duration is three years from the bottling date.

Technical Data:

Alcohol:	Less than 0.5%
Residual Sugar:	44 grams/liter
Acidity:	6.2 grams/liter

