

AZZENTA

AZZENTA ITALY ARANCIA SPRITZ

EMILIA ROMAGNA • ITALY • EUROPE

TECHNICAL DETAILS

Harvest is in early September. The grapes are de-stemmed, softly pressed and then the juice is left to rest for 18 hours at a low temperature.

De-alcoholization is carried out using the spinning cone process which uses a column to separate and extract volatile compounds, including those responsible for aromas and flavors. Vacuum distillation

then removes the alcohol before the volatile compounds are recombined with the wine. We then add natural flavors to achieve the perfect flavor profile. The wine is then carbonated using co2.

TASTING NOTES

Bursting with succulent tasting notes of orange peel, fragrant herbs, and exotic spices, this classic Italian spritz delivers a beautifully balanced bitterness. Zesty citrus is brightened by a delicate acidity and a whisper of sweetness.

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This Wine



VINTAGE DESCRIPTION

- Available Size: 250mL (48 per case - boxed by 4 pack)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

