



brilla.wine

What unites all people of the new millennium is the desire to have fun, to live, to escape... and what more than a sparkling and shining object can convey the idea of celebration? #diamondsinside. Each of us has a diamond inside: you just need to discover it and share it with the world!

DE-ALCOHOLISED SPARKLING WINE



ORIGIN

A mediterranean climate is predominant, since it is mitigated by the sea, and in winter protected from the icy winds from the north by the Alps. The vineyards enjoy good exposure to the sun, and the breezes that caress the foliage of the vines ensure the healthiness of the grapes by protecting them from excessive humidity. Cold winters facilitate plant dormancy, while good summer temperature variations promote fruit development and the formation of interesting aroma precursors.



GRAPE VARIETY

Italian white grapes



IDENTITY

Exuberant, fresh, cheeky, pleasant and suitable for any occasion. A toast among friends, a pre-dinner drink in which to enjoy a glass of wine without a care in the world. Savouring the carefree moment, without worrying about what happens later without having to forego the sensations of an excellent glass of cool white wine.



WINEMAKING

This de-alcoholised wine was obtained through distillation in a vacuum evaporator which extracts the alcohol by evaporation, followed by condensation. Initially, the wine is transferred from the storage tank to the vacuum evaporation column which contains a series of cones. Distillation occurs in two steps: the aim of the initial step is to collect the aromas which are the first to evaporate due to their highly volatile nature. Thanks to the technology, the aromas are condensed and collected for later use. The aim, in the second step, is to evaporate the ethanol. The temperature gradually increases by a few degrees as the wine rises up the column, thus allowing the actual de-alcoholisation to take place. This is when the alcohol evaporates together with a small amount of wine lees water. At the end of the process, the aromas are returned to the de-alcoholised wine, thus obtaining a low (<0.5% vol.) or zero-alcohol (0.0% vol.) content. Technology is fundamental in this process. The technique of condensing the aromas allows the natural bouquet to be preserved, so that it can be returned intact to the de-alcoholised wine. The finished product, therefore, retains the same distinctive features and organoleptic properties as the original wine. A first-class wine is needed to produce a first-class de-alcoholised wine.



TASTING

Straw yellow with bright highlights and a lovely aromatic, fragrant profile, it is reminiscent of yellow-pulp fruit with a hint of floral notes. It is pleasant, fresh and harmonious on the palate with an eccentric end note.



PAIRINGS

Ideal as an aperitif, pairs with light vegetable or fish dishes. A pleasure to be enjoyed for light-hearted toasts and during festive moments. Serving temperature 8/10°C.



ALC. BY VOL. 0,0% | AVAILABLE FORMATS 0,2 L - 0,75 L

*The alcohol content may vary depending on the vintages.