

# DOPPIO PASSO



## ITALIAN SPARKLING ALTERNATIVA

Doppio Passo Italian Sparkling Alternativa is a crisp and refreshing non-alcoholic alternative with fruity flavors of ripe apple and citrus. The perfect combination of an authentic Italian flavor and carefree drinking pleasure.

### INSPIRATION

Being Italian means a lot more than simply belonging to a nation. It is a way of thinking, living, eating, creating, drinking: it is about living well and celebrating all aspects of life, appreciating the beauty of things that surround us. And that is what Doppio Passo is all about: the simple pleasures of life that tastes even better when enjoyed together.

### VINIFICATION

Following the vinification of Glera grapes the wine undergo a gentle process based on vacuum distillation. The partial vacuum lowers the temperature required to separate the alcohol, water and aromas to around 30°C. This short warming process allow the fruity aromas of the Glera grapes to be preserved and separated from the alcohol with the utmost purity - resulting in a product with 0.0% alcohol content.

### REGION

Veneto is home of the very famous Prosecco, produced on the hillsides of the first slopes of the Dolomite mountains, in the north of the Province of Treviso. The location ensures a temperate climate with constant ventilation and frequent summer rainfall.



Grapes: Glera

Serving Temperature: 6-8°C

Alcohol Content: 0,0% vol



• Bright lemon with green reflections.



• Fresh notes of citrus fruits, delicate fruity notes of apples and pears with a hint of flower's blossoms.



• Harmonious notes of yellow fruit with a pleasant balance of sweetness and acidity, impressive fine bubbles.



• As an aperitif, with fresh pasta with seafood or fish and as an accompaniment to fruity desserts.