



GAVI “IL VALENTINO ZERO”

Code VARO

Il Valentino Zero represents a new concept of elegance and freshness. Thanks to an innovative dealcoholization process, the wine preserves all its aromatic characteristics, delivering a unique fragrance and extraordinary liveliness on the palate.

This wine stands out for its lightness and its ability to fully express its floral and fruity notes, maintaining a perfect balance of flavor and freshness.

Il Valentino Zero is a wine that promotes responsible and conscious consumption, an innovative choice that will surprise you. A no-alcohol wine that maintains all the elegance and freshness you seek in every glass.

CLASSIFICATION: dealcoholized white wine.

VINIFICATION TECHNIQUE: traditional, with temperature control.

TASTING TEMPERATURE: approximately 12 °C.

COLOUR: bright, straw yellow.

PERFUME: Its fruity notes evoke peach, apricot, and red berries, offering a well-balanced and harmonious freshness.

TASTE: a refreshing sensation balanced by well-integrated acidity.

FOOD PAIRINGS: Aperitifs and light appetizers, seafood dishes, such as carpaccio, raw fish, and seafood salads. Mediterranean cuisine, including pasta and pizza, also ideal with asian dishes and many other culinary combinations.

OPTIONS AVAILABLE

Code	Description
Varo 06	Standard box with 6 750 ml bottles

LAYERS PER PALLET: 23

CARTONS PER PALLET: 92

CARTON DIMENSIONS: 31 cm (H) x 16 cm (W) x 24.5 cm (L)

PALLET HEIGHT: 137 cm

