CUVÉE BLANC SPARKLING Nº01

(0.75 L)





FINE PERLAGE AND HARMONIOUS INTERACTION BETWEEN YELLOW FRUITS, BRIOCHE AND ELEGANT ACIDITY.

GRAPE VARIETY

Chardonnay, Pinot Gris, Pinot Blanc

ORIGIN & TERROIR

Germany / Limestone

WINE MASTER NOTES

Long maturation on the fine lees, partially vinified in oak

DETAILS

CATEGORY	ALCOHOL-REMOVED SPARKLING WINE (<0.5 % VOL)			
ACIDITY	5.8 G/L			
FACTS	HISTAMINE-TESTED, GLUTEN-FREE, VEGAN, LOW-CALORIE			
INGREDIENTS	DEALCOHOLIZED WINE*, SUGAR, CARBON DIOXIDE, SULFUR DIOXIDE (PRESERVATIVE) *FROM GERMANY			
NUTRITIONAL INFORMATION (PER 100 ML)	CALORIES: 64 KJ / 16 KCAL TOTAL CARBOHYDRATE: 3.0 G (of which 2.9 g sugar) CONTAINS NEGLIGIBLE AMOUNTS OF FAT, SATURATED FATTY ACIDS, PROTEIN I, SALT			
ALLERGENS	CONTAINS SULPHITES			
BOTTLE SHAPE	0.75 L CREMANT			
CLOSURE	CORK			

¹⁾ This is not animal protein, but vegetable protein, which comes from the grapes.

LAST BUT NOT LEAST

Packaging	Weight	GTIN (EAN)
Bottle	1.4 kg	4260660140171
Case	9.2 kg	4260660140188
Pallet	ca. 721 kg	4260660140423
	Bottle Case	Bottle 1.4 kg Case 9.2 kg

ABOUT KOLONNE NULL

Produced with traditional wine expertise and a flair for innovation, Kolonne Null - founded in Berlin in 2018 - stands for excellent non-alcoholic wines. Rooted in the art of winemaking, the Kolonne Null wine laboratory works with family wineries across Europe. Their common goal is to capture the characteristic features of each region, grape variety and vintage with their wines and to tell a unique story with every bottle.