

Doppio Passo Alternativa Sparkling Alcohol Free N.V



Region

Volcanic soils and a maritime influence combine to impart a distinct elegance and mineral character upon the island's wines. Notable for its range of local varieties with Nero d'Avola and Nerello Mascalese making reliable, fleshy red wines, whilst Catarratto, Grillo and Inzolia yield surprisingly well balanced and flavourful white wines. You will also find the more recognised grapes of Syrah and Chardonnay performing really well in this warm Mediterranean climate. However, it is the uniquely rich and mineral influenced dessert wines that are perhaps Sicily's greatest contribution to the wine world, from Marsala to Moscato di Pantelleria and Malvasia.

Tasting Notes

Following vinification this wine undergoes a gentle process based on vacuum distillation. The partial vacuum lowers the temperature to separate the alcohol, water and aromas to around 30 degrees. Because of this the wine doesn't lose the aromatic characters of the variety, allowing the flavours to be preserved and separating the alcohol, keeping the wine pure. Fresh notes of citrus, apples and pears with hints of blossoms. Harmonious balance between fruit, body, delicate bubbles and a refreshing acidity.

Food

Serve as an aperitif or with fresh pasta and seafood or fish, or even as an accompaniment to fruit.

Technical Information

Country	Italy
Region	Sicily
Grape(s)	Glera (100%)
Type	Sparkling
Style	Crisp
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	0%	
Closure Style	Cork	
Organic/Biodynamic	Not Set	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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