



SYLTBAR®

Your happy, healthy, daily, juice.



SYLTBAR Sparkling Rosé

Production: San Simone Friuli, Italy believes wine is grown in the vineyards, not made in the cellar. Taste the respect for nature in our wines. Health focused in natural Wine production

Grape Variety: 100% Merlot

Vineyards: guyot training system, 4,000 plants per hectare, yield 80 ql/Ha.

Harvest Period: II/III week of September

Vinification: crushing, destemming, first phase of fermentation. Second fermentation in pressurized tanks for up to 4 months at controlled temperature 61-64°F.

Alcohol content: 11.5% by vol.

Nutrition: 63 calories per 6oz glass, calorie count / glucose level

Color: Light lychee, silky and radiant

Nose: Elegant, complex, fresh and fruity, with slight notes of pomegranate and petals of dog rose

Palate: Light, rich in personality, reminiscent of cherries.

Food Pairing: Perfect unaccompanied as an aperitif or paired with oysters, white fish carpaccio or light appetizer

Serve: Temperature 45-48°F, white wine glass

*Certified by University of Miami Diabetes Research Institute to contain the lowest sugar content compared to 80 sparkling rosés.



NO ADDED SUGAR

No Added Sulfites

Vegan



vs
(avg. calorie count / glucose level)

Competitor Average

greenproject ITALIA