



SYLTBAR®

Your happy, healthy, daily, juice.



SYLTBAR Premium Prosecco

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% Glera

Vineyards: capuccina and double guyot training system, 3,500 plants per hectare, yield 100 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 57-61°F.

Alcohol content: 11.5% by vol.

Nutrition: 49 calories per 6oz glass, calorie count / glucose level

Color: Clear colored with light greenish hints

Nose: Slightly aromatic, rich hints of citrus & fresh vegetable, delicate fruity notes of pear, apple, white peach and lemon.

Palate: Light, well-balanced, crisp, refreshing, elegant bubbles, cleaner, healthier and more delicious

Food Pairing: Aperitif or paired with a delicate seafood dish

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

Restaurants: Available nationally at NOBU

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



Very Low Sugar

Low on Sulfites

Vegan



vs
(avg. calorie count / glucose level)

Competitor Average

