VI·NICOLA®

NATURALMENTE LOW ALCOHOL

3 ONE IDEA, MINDS

There are those who work the land and can't accept shortcuts.
There are those whose minds are set on the world and cannot understand those rules.
Nicola wanted a light wine with very little alcohol.
Andrea said no, but then responded with something authentic, delicious, and embodying the rigor of the Langa. Francesco found the balance. It is not a compromise between brothers. It is the answer from those who know wine, who love it, and who feel the urgency to drink something new.

5° NO TRICKS

We haven't taken anything out.
It's not alcohol free, and it's not diluted. That's true.
Just 46 calories per 100 ml.
Naturally light. Because that's how we wanted it.

LEVEL 600 RADICAL FRESHNESS

In Alta Langa, at an elevation of 600 meters, we harvest the grapes a month earlier.
Less sugar, more tension, and extreme minerality.
We don't seek high alcohol content, but freshness.
A new way of interpreting the terroir.

3 INTERTWINED VINIFICATION

5 Gradi is the result of a creative yet meticulous process:

- whole cluster fermentation in wooden vats
- fermentation with hyper oxidation of the must
- fermentation with the addition of approximately 20% whole grapes

The result is a wine with clean aromas, a fresh palate, and a crisp finish.

FREE TO DRINK AGAIN

It's not "alcohol free." It's a different kind of energy.
It's the answer for those who don't want to choose between the pleasure of a sip and a clear head. A modern, straightforward, uncompromising alternative. We've simply changed the finish.

JUST 46 kcal/100ml

CINQUE SPONTANEAMENTE GRADI

Grape	100% Moscato
Grape origin	Castino (Cuneo, Piedmont)
Soil	Limestone-marl-clay
Altitude	600m above sea level
Exposure	East-South
Viticulture	Vegetarian
Harvest period	first 10 days of August
Alcohol	5%
Sugar	40 g/l

Vinification: Its character is shaped by three intertwined processes: whole-cluster fermentation in wooden vats, with hyper-oxidation of the must and the addition of approximately 20% whole berries. The result is a wine with clean aromas, a fresh palate, and a crisp finish.

Appearance: pale straw yellow.
Nose: Floral notes and hints of citrus.
Taste: It stands out for its remarkable freshness, excellent balance of sweetness and acidity, and a finish that evokes citrus fruits, particularly mandarin.

Pairings: This is the perfect companion for all your culinary adventures: it's light, appeals to everyone, and is the life of the party! It pairs wonderfully with burrata or citrus-infused fish carpaccio, where its floral and mandarin notes really shine. For lovers of international cuisine, its sweet-acid balance and distinct freshness pair perfectly with sushi and sashimi, tempura shrimp, or a delicate pad thai. When dessert time arrives, it takes its place at the table with enthusiasm: irresistible with a mandarin tart, lemon cake, or a fresh fruit salad, offering a pleasant, light, and fragrant finish.
The perfect toast for those who love sports but don't want to miss out on a moment of relaxation with taste and lightness.