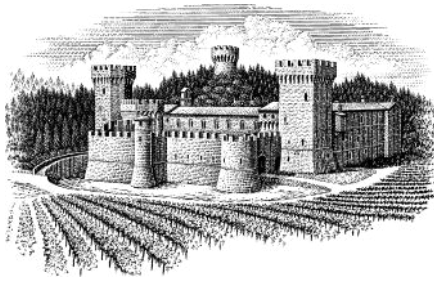


Castello di Amorosa
N A P A V A L L E Y



LIBERO

CABERNET SAUVIGNON

NON-ALCOHOLIC WINE



WINEMAKER NOTES: OUR NON-ALCOHOLIC WINES BEGIN AS FULLY FINISHED, TRADITIONALLY MADE WINES—FERMENTED, AGED, AND CRAFTED WITH THE SAME CARE AS OUR ALCOHOLIC OFFERINGS. THROUGH A GENTLE, TIME-HONORED METHOD OF DISTILLATION ADAPTED FOR WINE, WE REMOVE ALCOHOL WHILE PRESERVING THE WINE'S NATURAL AROMATICS, STRUCTURE, AND BALANCE. USING STATE-OF-THE-ART SPINNING CONE TECHNOLOGY—DEVELOPED SPECIFICALLY TO PROTECT DELICATE AROMA COMPOUNDS—WE SEPARATE ALCOHOL AT LOW TEMPERATURES UNDER VACUUM, MINIMIZING DISRUPTION TO THE WINE'S CHARACTER. THIS PROCESS IS GROUNDED IN TECHNIQUES LONG USED IN BOTH WINEMAKING AND DISTILLATION, NOW REFINED TO SUIT THE NUANCE OF FRUIT. ANY ADDITIONS MADE ARE THE SAME THOUGHTFUL FINISHING TOUCHES — NEVER ARTIFICIAL, NEVER EXCESSIVE—ENSURING THE RESULT IS AN AUTHENTIC EXPRESSION OF WINE, SIMPLY WITHOUT THE ALCOHOL.

TASTING NOTES: THIS ALCOHOL-REMOVED CABERNET SAUVIGNON OPENS WITH LIFTED AROMAS OF FIG, RIPE RASPBERRY, AND SUBTLE TOASTED OAK. THE PALATE IS SLEEK AND EXPRESSIVE, WITH NOTES OF CHOCOLATE-COVERED STRAWBERRIES, SOFT TANNINS, AND BALANCED ACIDITY. ITS LIGHTER FRAME OFFERS A CLEAN, APPROACHABLE STYLE WITHOUT SACRIFICING VARIETAL FLAVORS OR DEPTH.

FOOD PAIRING: THIS LIGHTER-STYLE CABERNET PAIRS BEAUTIFULLY WITH TUSCAN-STYLE PORK, MUSHROOM RISOTTO, OR A HEARTY EGGPLANT PARMIGIANA.

APPELLATION: CALIFORNIA

AGING: STAINLESS STEEL TANK

PRODUCTION: 112 CASES

WINEMAKERS: BROOKS PAINTER, DIRECTOR OF WINEMAKING
PETER VELLENO, WINEMAKER
AUDRIE WALSH, ASSISTANT WINEMAKER

BOTTLING DATE: 6/10/25

ALCOHOL: <0.5% **RESIDUAL SUGAR:** 14 G/L

RETAIL PRICE: \$