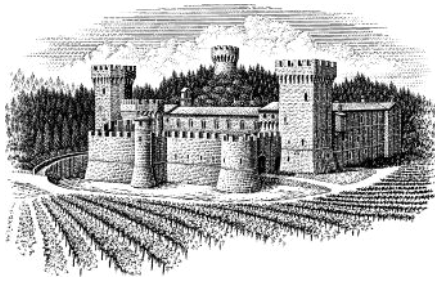


Castello di Amorosa
NAPA VALLEY



LIBERO SPARKLING BIANCO 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 CRISP, NON-ALCOHOLIC SPARKLING WHITE OPENS WITH DELICATE AROMAS OF HONEYSUCKLE, FRESH PEACH, AND TOASTED BRIOCHE. ON THE PALATE, IT'S VIBRANT AND REFRESHING, WITH NOTES OF APRICOT AND TUSCAN MELON CARRIED BY A LIVELY SPARKLE. A SUBTLE CREAMINESS ROUNDS OUT THE FINISH, BALANCED BY BRIGHT ACIDITY AND A LINGERING FLORAL LIFT.

FOOD PAIRING: SERVE WELL-CHILLED IN A FLUTE OR COUPE. IDEAL FOR APERITIVO HOUR, BRUNCH, OR PAIRING WITH OYSTERS, CREAMY CHEESES, OR STONE FRUIT TARTS.

APPELLATION: CALIFORNIA
AGING: STAINLESS STEEL TANK
PRODUCTION: 88 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: \$

