ANGELOW



ANGELOW
DEALCOHOLISED
Sauvignon


ITALY

IDENTITY
Born to be different. A range of NOLO and RTD products created for those seeking the perfect balance between social connection, flexibility and inclusivity, reducing or removing alcohol without compromising on taste. Boldness is the brand's defining trait. Angelow breaks away from the traditional wine category through innovative winemaking and a distinctive visual identity that stands out instantly, both on and off the shelf. Its packaging challenges convention with compact formats and eye-catching cans, while the logo and naming—designed as peel-off and repositionable stickers—become signature brand elements that speak a contemporary visual language.
Angelow fits naturally into today's evolving social occasions, from after-work drinks and parties to festivals, house gatherings and urban events.

GRAPE VARIETIES
Sauvignon blanc

WINEMAKING
This dealcoholised wine is produced using vacuum distillation in evaporation columns, an advanced technology that gently removes alcohol while preserving the wine's essential characteristics. The process consists of two stages: first, the most volatile aroma compounds are separated and recovered; then, ethanol is gradually evaporated under vacuum at low temperatures, minimising any impact on the wine's sensory profile. Once the dealcoholisation process is complete, the recovered aromas are reintroduced into the wine, resulting in a product with an alcohol content of less than 0.5% ABV or 0.0% ABV. This technology preserves the integrity of the wine's aromatic bouquet while maintaining the key organoleptic characteristics of the original wine.

TASTING
Straw yellow in colour with bright, luminous highlights, it displays an intense and fragrant aromatic profile, revealing notes of yellow-fleshed fruit complemented by delicate floral nuances. On the palate, it is pleasant, fresh and harmonious, leading to an original and surprisingly expressive finish.
Recommended serving temperature: 6–10°C.

ALC. BY VOL. 0% | AVAILABLE FORMATS 0,25 - 0,75 L