

## The Langh&Zero project

*My name is Fabio Oberto and I am a wine producer.*

I have always wanted to produce quality wines, considering them not only symbols of conviviality, but also ambassadors of a territory known all over the world.

Today, I want to take you on a tour of discovery of the new project I am undertaking: the bottling of the first alcohol-free wine under the Fabio Oberto brand name.

*'All the taste of toast, without limits: alcohol-free wine celebrates the pleasure of conviviality in every sip.'*

It may seem unusual that a traditional wine producer such as myself decided to take on such a complex challenge, but my vision is clear: offering a different product expands consumer choice.

I have imagined those situations where, for necessity, personal reasons or simply for the desire to try something different, one is looking for an alternative to the classic glass of wine, the Spritz, bubbles or ordinary non-alcoholic drinks.

There are also occasions when limiting the consumption of alcoholic beverages becomes important: at work, at formal events, during sport, while driving or during pregnancy.

After understanding the production process and the potential of alcohol-free wine, I had no doubts: an alcohol-free glass can be a valid alternative for those looking for something new and different.

With the support of a company in Trento, I made the first bottles.

*The starting point for producing dealcoholised wine is real wine*

The vineyard from which the grapes come is located in Vezza d'Alba and is particularly well suited.

To obtain an excellent product it is necessary to exploit the potential that wine offers in nature, working on particularly low grape yields to increase the sugar content. For this I start with Chardonnay grapes, with alcoholic fermentation carried out and an alcohol content above 13.5%.

The most common methods for removing alcohol from wine are vacuum distillation and reverse osmosis. We use the latter.

During the process, the aromatic and phenolic compounds are filtered through a membrane.

Afterwards, 100% alcohol is removed (which is essential to give the wine structure, aroma, stability and body) and the natural sugars of the must are added to give the enveloping sensation and fullness typical of traditional wine.

Alcohol also acts as a preservative, so pasteurisation is used to preserve the integrity of the dealcoholised wine.

## About me

*My name is Fabio Oberto and I am a wine producer.*

After twenty years of experience in the family winery in La Morra, I decided to embark on a new adventure where I could express my personal way of interpreting wine.

So in 2021 the small winery that bears my name was born. It is dedicated to the production of high quality wines from the Langhe and Roero in limited editions, with an eye to the future without forgetting tradition.

In addition, together with my partner Lorenzo, under the brand name La Collina di Dioniso I market both my own wines and a selection of labels from other producers, also from outside the region, with the aim of helping our customers discover the most interesting wines outside the region.

My latest project involves bottling the first alcohol-free wine under the Fabio Oberto brand.

## Questions and Answers

*Many people ask me: are grape juice and dealcoholised wine the same thing?*

The answer is no!

Grape juice is the pure product obtained by pressing grapes. It does not undergo fermentation, so it contains no alcohol.

De-alcoholised wine retains the complex traits of wine, is obtained by fermenting the grape juice as with traditional wine, produces alcohol (which is removed) and develops aromas and complexity.

Even without alcohol, dealcoholised wine retains many of the wine's aromatic and taste characteristics, although it may be slightly less intense.

*How is it stored?*

After opening you can store it in the fridge and consume it within a week.

How the dealcoholised wine is bottled

My Langh%Zero is bottled in a 0.75 litre Bordeaux bottle and has a cork: it is opened like a normal wine bottle.

*Is the taste of dealcoholised wine really similar to that of normal wine?*

The taste of dealcoholised wine may vary from that of traditional wine, influenced both by the production process used and the individual sensory perceptions of the tasters. A positive aspect of dealcoholisation is that phenolic compounds, known for their health benefits, are preserved.