

Oddbird No Alcohol Spumante, Veneto, Italy

Producer Profile

Moa Gürbüzer founded Oddbird in 2013 to question and change society's norms around alcohol and offer a quality alternative ... liberated from alcohol.

Creating modern, world-class wines with zero alcohol is a skill, shaped by tradition and made possible through innovation. Achieving the distinct pure taste with high complexity doesn't just happen. It involves a wine-making process with minimal intervention and relentless attention to every detail. From the choice of grapes and vineyard site, to fermentation, alcohol removal and bottling ... a vision towards transforming drinking culture with quality in mind!

Viticulture

Made with traditional methods and 100% Glera grapes, picked early to ensure they capture the vibrancy of the grapes and region, exclusively from DOC and DOCG vineyards.

Winemaking

A temperature controlled fermentation in stainless steel tank, then matured for up to 12 months before being gently liberated from the alcohol to preserve the wines natural character.

Tasting Note

Using grapes from the Italian province of Treviso located in Veneto, commonly known as the Prosecco region, Oddbird Spumante is made with traditional methods and 100% Glera grapes exclusively from DOC and DOCG vineyards. The wine is matured for up to 12 months and then gently liberated from the alcohol to preserve its natural character. With notes of nashi pear, elderflower, green apple and grapefruit.



Product code: 4674

Technical Details Varieties:

Glera 100%





ABV: 0%
Closure: Natural cork

Colour: White **Style:** Other sparkling

wine

Case Size: 6 x 75cl

Oak Ageing
No oak ageing