



DR. FISCHER
HOFSTÄTTER
ZERO

DR. FISCHER ZERO RIESLING SPARKLING



Dr. Fischer Zero Riesling Sparkling is the latest premium edition by Martin Foradori Hofstätter, crafted exclusively from 100% Riesling Kabinett. This de-alcoholized wine offers a sophisticated tasting experience, combining character and finesse.

In the classification of German wines, "Kabinett" represents the first tier of the esteemed Prädikat wines. It is produced from ripe, occasionally slightly overripe grapes that remain untouched by noble rot.

Dr. Fischer Zero Riesling Sparkling captivates with its harmonious body, lively fruitiness, and a refreshing, fine-bubbled texture—elegantly balanced by a natural residual sweetness that endures even after de-alcoholization.

VARIETY

Riesling

DE-ALCOHOLIZATION PROCESS

The state-of-the-art de-alcoholization technology preserves the delicate primary aromas of Riesling to the highest degree. This method relies on a precise, purely physical process—completely free from chemical additives.

Using innovative vacuum distillation, the process operates under a reduced atmospheric pressure of approximately 15 mbar. This pressure reduction lowers the boiling point of alcohol from around 78°C to just 25–30°C, allowing for an exceptionally gentle extraction. By maintaining such low temperatures, the wine's thermosensitive aromatic compounds remain intact, ensuring that its structure and character are preserved.

The result is a de-alcoholized wine with perfect balance, vibrant aromatics, and remarkable depth—reflecting the highest standards of quality and precision.

SERVING TEMPERATURE

8–10°C

FOOD PAIRING

Perfect as an aperitif or paired with appetizers, fish dishes, and Asian cuisine.

Dr. Fischer GmbH & Co. KG
Kirchstraße 19 | 54441 Kanzem/Saar | Deutschland

Distributed by
Tenuta J. Hofstätter srl
Piazza Municipio 7 | 39040 Tramin-Termenò (BZ) | Italy
Tel. +39 0471 860161 | info@hofstatter.com