

OPERA PRIMA

LEMONADE

Opera Prima Lemonade is a sparkling wine-based cocktail produced using the Charmat method, inspired by the refreshing character of classic lemonade. Its flavour profile combines vibrant lemon and lime notes, creating a fresh, lively and well-balanced experience. Light and easy to enjoy, it is ideal for consumers looking to discover new ways of enjoying wine in relaxed social settings. **7 % vol. | 7 g sugar / 100 ml**



TASTING NOTES

Bright pale yellow colour, clean and luminous. The nose reveals fresh and vibrant aromas of lemon and lime with delicate citrus nuances. On the palate, it is crisp, lively and refreshing, with balanced sweetness and vibrant acidity. Fine, persistent bubbles enhance its freshness, leading to a clean and refreshing finish.



PAIRING

Ideal for informal gatherings and celebrations. Pairs perfectly with light appetisers, salads, seafood and fresh dishes. Its vibrant citrus character also complements Asian-inspired cuisine and lightly sweet desserts, making it a refreshing and versatile option.



Serve well chilled (2–4°C) to fully enjoy its freshness. Do not freeze, as temperatures below –3°C may cause the bottle to break.