ZERONIMO

The One Ingredients Snack Guide

Welcome to your ultimate low-effort, high-flavor Snack Guide: a quick, no-fuss cheat sheet for perfectly pairing simple bites with our Non-Alcoholic wine collection

Sparkling Select

Primary fruit focused: peach, pineapple
Complex/Mineral: salted pistachio nuts, popcorn, potato chips, smoked salmon slices

Rosè

Primary fruit focused: strawberry
Complex/Mineral: Mozzarella, sweet onion Grissini, green olives, almond, roast beef, salted pistachio nuts

Grüner Veltliner

Primary fruit focused: pear, honeydew melon, watermelon
Complex/Mineral: Gouda cubes, wasabi nuts, grilled asparagus, chilli Shrimps, cheese sticks

Zweigelt

Primary fruit focused: blueberry, cranberry, dried plum
Complex//Mineral: Salami, brown/black Oliven, pea, Grilled and salted chickpeas, Edamame

Leonis Blend

Primary fruit focused: cherries, cowardly
Complex/Mineral: Bresaola /Prosciutto, Dried Tomato, Miso-almond nuts, grilled Shiitake or Mushrooms, Cheddar/Parmesan, 40% chocolate

Century Blend

Primary fruit focused: dates, freeze-dried strawberries, sweet roasted almonds
Complex/Mineral: Lightly grilled porcini mushrooms, truffle potato chips, Parmigiano Reggiano (30+ months), Comté, liver pâté with lingonberries



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Some important aspects to consider when it comes to food and non-alcoholic wine pairing

1. Fatty elements enhance the mouthfeel, intensify aromas, and lengthen the finish.
2. Umami flavors pair exceptionally well with non-alcoholic reds.
3. Because they lack alcohol, non-alcoholic wines are a perfect match for spicy dishes.
4. Avoid pairing highly acidic foods with dry non-alcoholic wines, as these wines naturally possess a bright, crisp acidity.
5. The ingredients you choose can emphasize different aspects of the wine's flavor profile. For example, pairing a wine with something salty will bring out its mineral notes, while matching it with complementary fruits will bring the primary fruit flavors to the forefront. This is why our guide offers pairing tips to help you highlight various flavor directions.

Enjoy!

