ZERONIMO

Glass Guide

Welcome to your ultimate essential Glass Guide:
a quick, no-fuss cheat sheet for serving our non-alcoholic wines in the perfect glass.



Rosè

Burgundy Glass
Creamier texture, brioche/nutty notes, fruit notes emphasizing redcurrant with citrus on the finish.

Bordeaux Glass
More vibrant acidity, more lively, fruitier with an earthy touch.

Riesling Glass
Fruitier, more finely structured, more mineral on the finish.

→ Our overall recommandation: Burgundy Glass



Sparkling Select

Riesling Glass
More pronounced minerality, more structured, more tightly knit, drier, more pronounced perlage (bubbles).

Burgundy Glass
Fruitier, more aromatic, more subtle perlage, longer finish.

→ Our overall recommendation: Burgundy Glass



Grüner Veltliner

Riesling Glass
More vibrant, more fruit-forward, lighter on the palate.

Burgundy Glass
Softer, more harmonious, medium body, creamier texture, more mineral.

→ Our overall recommandation: Riesling Glass



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Zweigelt

Bordeaux Glass
More vibrant, with juicy fruit notes and more noticeable tannins.

Burgundy Glass
More complex, more elegant, secondary notes in the foreground.

→ Our overall recommandation: Burgundy Glass



Leonis Blend

Bordeaux Glass
Stronger with a fuller body, funkier, more vibrant with strong tannins.

Burgundy Glass
More elegant, smoother, and more balanced.

Riesling Glass
Fresher, more finesse, dominated by primary fruit notes.

→ Our overall recommendation: Burgundy Glass



Century Blend

Burgundy Glass
Tertiary aromas in the foreground, very harmonious, more complex, new aromas with every sip.

Bordeaux Glass
More pronounced fruit notes, more tightly knit, more mineral, vibrant tannins with a livelier acidity.

→ Our overall recommendation: Burgundy Glass



ZERONIC Fancy Red & Fresh White

Gin & Tonic Goblet
More nuanced, more complex, less carbonation

Riesling Wine Glass
Fruitier, fresher, livelier carbonation, more refreshing

→ Our overall recommendation: Riesling WIne Glass

Enjoy!

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