FERMENTATI | SAKE

KIDOIZUMI SHIZENMAI SPARKLING SAKè 30CL

30 cl / 14°
Category: Saké
Fermentation: Selected yeasts
Production method: Fermentation
Box: No

WHY IT'S DIFFERENT

Kidoizumi Shizenmai Sparkling is a sparkling sake produced by Kidoizumi Shuzō: The classic method of sake, naturally re-fermented in the bottle. This sake is unfiltered, undiluted and unpasteurised, resulting in a slightly cloudy liquid. Dry, refreshing and full-bodied.

HOW DO I DRINK IT?

Da bere freddo, si abbina perfettamente a piatti di pesce crudo e verdure. Si consiglia di aprire la bottiglia con cautela, da consumare fresco e da conservare al fresco.

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