

# PRIMA PAVÉ

Italy's most awarded non-alcoholic wine — built for the list

Prima Pavé is an award-winning line of alcohol-free wines handcrafted in Italy. Blended from hand-selected Italian grape varietals and fully dealcoholized through a proprietary, all-natural method, the wines are dry, structured and food-friendly — with no added sugar and nothing artificial. Over 40 medals at the San Francisco International Wine Competition, IWSC and Sommeliers Choice Awards make it Italy's most awarded 0.0% wine. Zepeim is your US wholesale distributor.

CRAFTED LIKE ITALIAN WINE, THEN DEALCOHOLIZED

## The Prima Pavé Difference

### 01 · REAL ITALIAN WINE

Begins as wine made from hand-selected Italian varietals, fermented in the traditional way.

### 02 · ALL-NATURAL 0.0%

100% of the alcohol removed by a proprietary, additive-free method — fully 0.0%.

### 03 · NO ADDED SUGAR

Terroir-driven, dry and food-friendly — balanced for the table, never artificial.

### 04 · AWARD-WINNING

40+ medals · Gold for Rosé Brut, Blanc de Blancs, Grand Cuvée & Rosé Dolce.

NINE WINES · 750ML CASES OF 12 · 200ML CASES OF 24

## The Range

WINE	STYLE	MSRP/BTL	CASE / SKU
Grand Cuvée 2nd Edition	Sparkling · 750ml	<b>\$44.99</b>	\$540 · SSW0003-007-01-CS
Blanc de Blancs	Sparkling · 750ml	<b>\$34.99</b>	\$420 · SSW0003-006-01-CS
Rosé Brut	Sparkling · 750ml	<b>\$34.99</b>	\$420 · SMW0003-004-01-CS
Rosé Dolce Demi-Sec	Sparkling · 750ml	<b>\$34.99</b>	\$420 · SMW0003-005-01-CS
Bianca D'Or	Still white · 750ml	<b>\$34.99</b>	\$420 · SWW0003-003-01-CS
Fiamma	Still red · 750ml	<b>\$34.99</b>	\$420 · SWW0003-004-01-1-CS
Blanc de Blancs 200ml	Sparkling · 200ml	<b>\$12.99</b>	\$312 · MSW0003-001-01-CS
Rosé Brut 200ml	Sparkling · 200ml	<b>\$12.99</b>	\$312 · MMW0003-001-01-CS
Rosé Dolce Demi-Sec 200ml	Sparkling · 200ml	<b>\$12.99</b>	\$312 · MMW0003-002-01-CS

All wines: 0.0% ABV · vegan-friendly · no added sugar · handcrafted in Italy · serve chilled.

## Serving & Pairing

### Grand Cuvée 2nd Edition

SERVE 40–45°F · RESERVE

Pairs with caviar and oysters, lobster and scallops, aged hard cheeses.

### Blanc de Blancs

SERVE 40–45°F · CORE

Pairs with oysters, sushi and shellfish, salads and fresh vegetables.

### Rosé Brut

SERVE 40–45°F · CORE

Pairs with charcuterie and cured meats, grilled shrimp and salmon, strawberries and soft cheeses.

### Rosé Dolce Demi-Sec

SERVE 40–45°F · CORE

Pairs with brunch and breakfast pastries, fruit and dessert courses, spicy dishes.

### Bianca D'Or

SERVE 40–45°F · CORE

Pairs with seafood risotto, pasta carbonara, grilled vegetables.

### Fiamma

SERVE 55–60°F · CORE

Pairs with rack of lamb, pasta with meat ragù, stuffed eggplant.

## Build a Program

### STARTER PICKS BY VENUE

Fine dining	<b>Grand Cuvée + Blanc de Blancs + Bianca D'Or</b>
Add red	<b>Fiamma for pairing menus &amp; dinner service</b>
By the glass	<b>200ml Blanc, Rosé Brut &amp; Rosé Dolce</b>

### WHY IT WORKS FOR TRADE

Pour margin	<b>No excise; price like premium wine</b>
Open-bottle	<b>200ml minis cut by-the-glass waste</b>
Volume pricing	<b>5% at 12+ cases, 7.5% at 36+</b>

## Why Buyers Trust It

**40+**

Medals — SF International, IWSC & Sommeliers Choice Awards

**0.0%**

Real Italian wine, all-natural dealcoholization, no added sugar

**Italy**

Handcrafted from hand-selected Italian grape varieties

### Order through Zepeim

Wholesale accounts unlock trade pricing, volume breaks and mix-and-match across every brand we carry. Free shipping on orders over \$350 in the continental US. Apply for a wholesale account at [zepeim.com](http://zepeim.com), or contact our team for samples and a tasting.