

Gazzosa Ticinese "Fizzy"



Since the 19th century, Gazzosa has been produced using a special process. The carbonation is created naturally through the fermentation of a sugar solution with spring water from "Pont da Picol," located at 1000 meters above sea level in Val Nadro.

Ingredients: water, sugar, carbon dioxide, acidifier: citric acid, and natural lemon flavouring.

Nutritional values (per 100 ml)

Energy	167 kJ / 40 kcal
Fat	< 0.5 g, of which saturated 0 g
Carbohydrates	10 g, of which sugars 10 g
Protein	< 0.5 g
Salt	0 g