



SANTO

SECCO SPARKLING

20L KEYKEG



FRIZZANTE GLERA – VENETO IGT • 11% ABV

Crisp, lightly sparkling Italian Glera with bright citrus notes and refreshing acidity. Designed for effortless by-the-glass service, spritzes, mimosas, and high-volume hospitality programs.



WHY OPERATORS LOVE IT



NO CO₂ NEEDED

- “Bag-in-keg” technology pushes wine without added gas
- Natural freshness and flavor from first pour to last



LONGER FRESHNESS

- Up to 30 days after tapping
- 18-month unopened shelf life



MINIMAL WASTE

- Pours almost to the last drop
- Consistent quality—no oxidation, no flat pours



SUSTAINABLE & RECYCLABLE

- Lightweight PET KeyKeg
- Lower carbon footprint than glass bottles
- Easy recycling



SMART ECONOMICS

- 20L = ~135 glasses (5 oz)
- Ideal for high-margin BTG, brunch cocktails, and events
- Space-efficient vs. bottle storage

KEG HANDLE



20L KEG



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For more information, please contact your local sales representative



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STORAGE & SERVICE BASICS



TEMPERATURE

- Unopened storage: up to 77°F max
- Connected service: 54–64°F
- Do not chill below 44°F



HANDLING

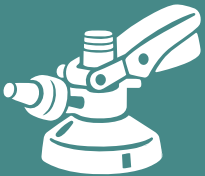
- Keep out of direct sunlight
- Avoid freezing
- Let keg settle before tapping if transported



PERFORMANCE TIPS

- Use 6 ft. line from keg to tap
- Serve at 44–46°F
- Pour gently to reduce foaming and preserve sparkle

SETUP & RECYCLING



TAPPING MADE SIMPLE

- Use an original KeyKeg coupler with pressure relief valve
- Recommended pressure: 46–47 psi (max 50 psi)



AFTER THE KEG IS EMPTY

- Depressurize first with KeyKeg deflating tool
- Wear protective glasses
- Flatten keg
- Recycle PET components
- Save tool for next keg

THE GREEN CHOICE FOR BTG PROGRAMS



NO EXTERNAL CO₂



LESS PACKAGING
VS. BOTTLES



LOWER TRANSPORT
WEIGHT



NEARLY ZERO
PRODUCT LOSS



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