

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size	75	cl	Product Name	PROSECCO EXTRA DRY D.O.C.	
Alcohol by Volume	11	%			
Production Area	VENETO, ITALY				
Grapes	Glera				
Colour	White		Alivini Product Code	PRO-TORRESEL-----01D	
Method	Charmat (Martinotti)				
Vinification	The base wine is put into pressurized tanks for the prise de mousse; here it ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature of between 15-18°C. Once the desired pressure has been obtained, the wine is chilled to -4 °C to block the fermentation and favour stabilisation. It is then maintained at a controlled temperature for at least a month to favour its natural maturation in contact with the lees.				
Product Picture					
Tasting Notes and Wine Pairing A pale straw-yellow in color, this sparkling wine is delicately aromatic, perfectly balanced and decidedly appealing. A delicious aperitif, it is an ideal accompaniment for tasty (and even quite spicy) tidbits.					
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		92.628	KJ		285
Rectified concentrated grape must (maximum)		3.500	Kcal		64
Tirage liqueur (sucrose)		2.400			
Expedition liqueur (rectified concentrated grape must)		1.200			
Acidity regulator (tartaric acid) (maximum)		0.150			
Acidity regulator (malic acid) (maximum)		0.100			
Stabilising agent (citric acid)		0.010			
Preservatives (sulphites)		0.010			
Antioxidant (ascorbic acid)		0.002			
CLOSURE TYPE		Dropdown Menu			
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps		Champagne/Sparkling Wine Cork			
RESIDUAL SUGAR		g/L			
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		12.1			
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.5			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.11			
STORAGE CONDITIONS					
Keep between 10-14°C					
ISSUED BY		DATE	APPROVED BY		DATE
LAURA GASPAROTTO		01/09/2025	GDT		23.10.2025