




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
 Contadi Castaldi FRANCIACORTA				 Since 1975	
Bottle Size	75	cl	Product Name	FRANCIACORTA BRUT ROSÉ D.O.C.G.	
Alcohol by Volume	12.5	%			
Production Area	FRANCIACORTA, LOMBARDIA, ITALY				
Grapes	65% Chardonnay, 35% Pinot Nero		Alivini Product Code	FRA-CONTADI-----02D	
Colour	Pink				
Method	Classico/Champenoise				
Vinification	Soft pressing after cold (17/18°C) maceration of about 3-4 hours. Cold settling. Inoculation with selected yeast. Fermentation of 20 days in stainless steel. Partial malolactic fermentation.				
Product Picture	Tasting Notes and Wine Pairing				
	Pink colour with a fine and persistent pérlage. A modern style Franciacorta, making skilful use of the Pinot noir grapes. The nose has clear notes of wild berries, fresh rose petals, hints of apple and tropical fruit. The mouth is structured, crisp and lively, tangy and sensually upbeat. The finish is long and well balanced.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Grapes	99.98		KJ	297	
Tartaric acid	0.01		Kcal	71	
Potassium metabisulfite	0.01				
CLOSURE TYPE	Dropdown Menu		ALLERGENS		
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			Y	N
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
			Contains EGG (used in fining: e.g. egg albumin)		x
			Contains FISH (used in fining: e.g. isinglass)		x
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
			Contains GLUTEN & products made from GLUTEN		x
			Contains CELERY & products made from CELERY		x
			Contains NUTS (shell and nuts) + products made from NUTS		x
			Contains PEANUTS & products made from PEANUTS		x
			Contains SOYA & products made from SOYA		x
			Contains MUSTARD & products made from MUSTARD		x
			Contains SESAME SEEDS & products made from SESAME SEEDS		x
			Contains LUPINS		x
			Contains MOLLUSCS & CRUSTACEANS		x
RESIDUAL SUGAR	g/L		DIETARY SUITABILITY		
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)	5			Y	N
			CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BYODINAMIC		x
			SUITABLE for VEGANS	x	
			SUITABLE for VEGETARIANS	x	
Total Acidity (TA)	g/L		ISSUED BY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6		CONTADI CASTALDI		
			DATE		
			27/10/2025		
Wine PH levels	pH		APPROVED BY		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.19		GDT		
			DATE		
			06.11.2025		
STORAGE CONDITIONS					
Keep the product between 12-14° C					