

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	ROMITORIO SANTEDAME CHIANTI CLASSICO GRAN SELEZIONE D.O.C.G. 2015 WOODEN BOX	
Alcohol by Volume	15.5	%			
Production Area	TOSCANA, ITALY				
Grapes	98% Sangiovese, 2% Colorino		Alivini Product Code	ROM-RUFFINO-----02D	
Colour	Intense ruby red				
Method	Stainless Steel				
Vinification	The alcoholic fermentation and maceration take place in temperature-controlled stainless steel vats for approximately 20 days. The aging last 30 months, of which 24 months in large Slavonina oak casks for Sangiovese and in barriques for Colorino. Blended wine, then, is aged in concrete vats and at least 3 months in bottle.				
Product Picture	Tasting Notes and Wine Pairing				
		Aromas: intense spicy notes, stand out, followed by coffee, licorice and cocoa. Fruit is perceived with notes of sour cherries, blackberries, and finally bitter herbs and hints of toasted. Tasting profile: on the palate is, it is a muscular Sangiovese, warm and full-bodied, with well-present tannins and persistent, savory finish.			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.98	KJ		387
Stabilising agents(gum arabic, potassium polyaspartate)		0.01	Kcal		92
Sulphites		0.01			
			ALLERGENS		
			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	
			Y	N	
DIETARY SUITABILITY				x	
CERTIFIED VEGAN				x	
CERTIFIED VEGETARIAN				x	
CERTIFIED ORGANIC			x		
CERTIFIED BYODINAMIC				x	
SUITABLE for VEGANS				x	
SUITABLE for VEGETARIANS				x	
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			Natural 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)			0.8		
Total Acidity (TA)			g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			5.07		
Wine PH levels			pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.57		
STORAGE CONDITIONS					
Storage should take place between 12-15°C, without significant oscillations, preferably in the dark and in an area as free as possible from noise vibrations					
ISSUED BY		DATE		APPROVED BY	
Noemi Celli		18/09/2025		GDT	
				DATE	
				19.09.2025	