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BERSANO

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	14.5	%
Production Area	PIEMONTE, ITALY	
Grapes	Barbera	
Colour	Ruby red with hues tending to violet	
Method	Oak	
Vinification	Fermentation with maceration and aging in wooden barrels	

Product Name	NIZZA CREMOSINA DOCG 2019
Alivini Product Code	NIZ-BERSANO------01D

Product Picture

Tasting Notes and Wine Pairing

Intense ruby red color. Its bouquet is pervasive and complex with fine boisé, hints of spice, vanilla, warm tones of chocolate, and cherry. In the mouth is rich and velvety, very elegant, with an intense finish contributing to the pleasant fruity notes.

INGREDIENTS	
List of Ingredients	%
Grapes	99.902
Arabic gum	0.080
Sulphites	0.010
Ascorbic acid	0.008

VALUES	
ENERGY	Each 100ml
KJ	348
Kcal	84

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

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	Diam

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.	505

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.5

STORAGE CONDITIONS
Keep the product between 15-20°C

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

ISSUED BY	DATE
PENNA-AVRAMO-GAGLIARDI	09/07/2025

APPROVED BY	DATE
ME	15.07.2025