

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	MÜLLER THURGAU ALTO ADIGE D.O.C. 2021	
Alcohol by Volume	13.5	%			
Production Area	ALTO ADIGE, ITALY				
Grapes	Müller-Thurgau				
Colour	White		Alivini Product Code	MUL-KETTMEIR-----05D	
Method	Stainless Steel				
Vinification	Typical white wine method with brief low-temperature, enclosed maceration to maximise the extraction of aroma compounds. The wine is fermented in steel at a controlled temperature of 14-15°C.				
Product Picture	Tasting Notes and Wine Pairing				
	Pale straw yellow in colour. Intense, relatively aromatic nose with notes of nutmeg, nettle and white peach. Fresh, full, pleasing and persistent palate. Ideal as an aperitif, a great accompaniment to seafood risottos, grilled fish and any fried foods.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		97.689	KJ		330
Rectified concentrated grape must (maximum)		2.150	Kcal		79
Acidity regulator (tartaric acid) (maximum)		0.100			
Stabilising agent (citric acid)		0.035			
Preservatives (sulphites)		0.014			
Stabilising agent (carboxymethylcellulose)		0.010			
Antioxidant (ascorbic acid)		0.002			
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		Diam	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
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)		3	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.35			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.31			
STORAGE CONDITIONS					
Keep between 10-14°C					
ISSUED BY	DATE		APPROVED BY		DATE
LAURA GASPAROTTO	01/09/2025		GDT		23.10.2025