

Your Logo		Distributed to the UK by			
					
TECHNICAL SHEET with Allergens & Tasting Notes					
Bottle Size	50	cl	Product Name	VINSANTO DEL CHIANTI CLASSICO D.O.C. 2017	
Alcohol by Volume	17	%			
Production Area	TOSCANA, ITALY				
Grapes	Trebbiano Toscano, Malvasia				
Colour	Deep amber		Alivini Product Code	VIN-LAMOLE-----02D	
Method	Oak				
Vinification	After drying, the grapes are pressed and the must is immediately transferred into small wooden barrels (caratelli) made of oak and chestnut. Fermentation and aging occur in these small barrels, where the wine ferments and matures for at least 3 years. The extended barrel aging in caratelli allows slow fermentation and oxidative development.				
Product Picture					
Tasting Notes and Wine Pairing					
Baroque mellowness with a firm underlying framework; a deluge of aromas (candied orange peel, apricot and nectarine, wax, gritty honey, tobacco and herbs) leads us into a dream-like flavor that is sweet and mouth-filling, yet ultimately classic and well-balanced, with a rich saline note in the aftertaste.					
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.98	KJ		3043
Sulphites		0.02	Kcal		719
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)		Y x
			Contains EGG (used in fining: e.g. egg albumin)		N 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 (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		150	CERTIFIED VEGAN		Y x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BIODYNAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		x
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		7.2			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3			
STORAGE CONDITIONS					
Keep between 18-25 °C					
ISSUED BY		DATE	APPROVED BY		DATE
Paolo Cammarota		14/07/2025	GDT		06.09.2025