

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	50	cl	Product Name	LUNEVO MALVASIA BIANCA SALENTO I.G.P. 2022	
Alcohol by Volume	15	%			
Production Area	PUGLIA, ITALY				
Grapes	Malvasia Bianca				
Colour	White		Alivini Product Code	LUN-SAMMARCO-----01D	
Method	Appassimento/Dried Grape				
Vinification	Drying for approximately 40 days on the plant and slow fermentation				
Product Picture	Tasting Notes and Wine Pairing				
	Intense golden in color, this wine reveals aromas of candied citrus fruits, yellow-fleshed fruit, and honey, which are echoed on the palate. Soft and enveloping, it shows a full, decisive body with a harmonious balance between alcohol, acidity, and sweetness. The finish is elegant and pleasantly long. It pairs beautifully with small pastries made with dried and/or candied fruit, spicy desserts, fig or onion jams, and both fresh and mature blue cheeses.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Grapes	99.48		KJ	514	
Arabic gum	0.30		Kcal	123	
Carboxymethyl cellulose	0.20				
Potassium metabisulfite	0.02				
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)			98		
Total Acidity (TA)			g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			7.6		
Wine PH levels			pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.6		
STORAGE CONDITIONS					
Keep the product between 12 and 14° C					
ISSUED BY			DATE		
Fabrizio Alessandro			28/07/2025		
APPROVED BY			DATE		
GDT			17.12.2025		