




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
<b>Bottle Size</b>	75	cl	<b>Product Name</b>	<b>AGLIANICO CAMPANIA I.G.T. 2022</b>	
<b>Alcohol by Volume</b>	13	%			
<b>Production Area</b>	<b>CAMPANIA, ITALY</b>				
<b>Grapes</b>	100% Aglianico				
<b>Colour</b>	Red		<b>Alivini Product Code</b>	<b>AGL-DONNACHIARA--01D</b>	
<b>Method</b>	<b>Stainless Steel &amp; Oak</b>				
<b>Vinification</b>	It's aged for three months in oak barrels, where it completes the malolactic fermentation.				
<b>Product Picture</b>	 <p>Campania Aglianico PGI - crafted from 100% Aglianico grapes grown in clay soils and trained using the Guyot system – is an elegant and warm wine suitable for all meals. A persistent bouquet revealing hints of sour cherry and wild blackberry, complemented by delightful, toasted flavours. On the palate, it offers a soft and elegant profile with notes of berries and strawberry jam. Best served at 14-16°C, this wine pairs excellently with pasta dishes featuring robust sauces, steak, and cheeses.</p>				
<b>INGREDIENTS</b>			<b>VALUES</b>		
<b>List of Ingredients</b>		<b>%</b>	<b>ENERGY</b>		<b>Each 100ml</b>
Grapes		99.99	<b>KJ</b>		301
Sulphites		0.01	<b>Kcal</b>		72
<b>CLOSURE TYPE</b>			<b>ALLERGENS</b>		
<b>Dropdown Menu</b> 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			<b>Y</b> <b>N</b>
<b>RESIDUAL SUGAR</b>		<b>g/L</b>	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		<b>x</b>
<b>BRUT ZERO</b> (0-3 g/L = Bone Dry); <b>EXTRA BRUT</b> (0-6 g/L = Bone Dry); <b>BRUT</b> (0-12 g/L = Dry); <b>EXTRA DRY</b> (12-17 g/L = Fruity) <b>SEC</b> (17-32 g/L = Off-Dry) <b>DEMI SEC</b> (32-50 g/L = Sweet)		<b>0.2</b>	Contains EGG (used in fining: e.g. egg albumin)		<b>x</b>
<b>Total Acidity (TA)</b>		<b>g/L</b>	Contains FISH (used in fining: e.g. isinglass)		<b>x</b>
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		<b>5.2</b>	Contains MILK (used in fining: e.g. casein or potassium caseinate)		<b>x</b>
<b>Wine PH levels</b>		<b>pH</b>	Contains GLUTEN & products made from GLUTEN		<b>x</b>
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		<b>3.6</b>	Contains CELERY & products made from CELERY		<b>x</b>
<b>STORAGE CONDITIONS</b>			Contains NUTS (shell and nuts) + products made from NUTS		<b>x</b>
Keep and store the product in a dry place - away from heat and light.			Contains PEANUTS & products made from PEANUTS		<b>x</b>
<b>ISSUED BY</b>		<b>DATE</b>	Contains SOYA & products made from SOYA		<b>x</b>
Adele Donniacuo		25/07/2025	Contains MUSTARD & products made from MUSTARD		<b>x</b>
<b>APPROVED BY</b>		<b>DATE</b>	Contains SESAME SEEDS & products made from SESAME SEEDS		<b>x</b>
ME		26.08.2025	Contains LUPINS		<b>x</b>
			Contains MOLLUSCS & CRUSTACEANS		<b>x</b>
			<b>DIETARY SUITABILITY</b>		<b>Y</b> <b>N</b>
			CERTIFIED VEGAN		<b>x</b>
			CERTIFIED VEGETARIAN		<b>x</b>
			CERTIFIED ORGANIC		<b>x</b>
			CERTIFIED BYODINAMIC		<b>x</b>
			SUITABLE for VEGANS		<b>x</b>
			SUITABLE for VEGETARIANS		<b>x</b>