

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by	
							
Bottle Size	50	cl	Product Name	PALMARGENTINA VINO DOLCE 2023			
Alcohol by Volume	10	%					
Production Area	LOMBARDIA, ITALY						
Grapes	50% Groppello Gentile, 45% Marzemino, 5% Moscato Rosa		Alivini Product Code	PAL-COSTARIP-----03D			
Colour	Bright pink colour with slight coral nuances.						
Method	Stainless Steel						
Vinification	Part of the grapes raisined on the plant and part under cover. Extra-soft and slow pressing with sugar content above 30%. Fermentation in stainless steel at low temperature.						
Product Picture	Tasting Notes and Wine Pairing						
	BOUQUET						
	Appealing to the nose with fresh summer fruit notes, strong hints of melon, apricot, cherry, pineapple and strawberry and raspberry jam.						
	PALATE						
	The low alcohol content produces a very well-governed fresh sweet perception with delicate notes of candied fruit.						
	WINE PAIRING						
	Desserts with berries, ice-cream, whipped zabaglione with summer fruits such as peach, apricot and melon.						
CHEF SERGIO MEI RECOMMENDS							
Cream desserts with almond biscuit and wild strawberries.							
INGREDIENTS			VALUES				
List of Ingredients		%	ENERGY		Each 100ml		
Grapes		99.99	KJ		497		
Sulphites		0.01	Kcal		120		
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 (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)		135					
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).		3.28					
STORAGE CONDITIONS							
Keep the product between 11-15°C							
ISSUED BY		DATE	APPROVED BY		DATE		
Francesco Del Grande		01/09/2025	GDT		05.09.2025		