

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	PROSECCO BRUT ROSÉ D.O.C. 2023	
Alcohol by Volume	11	%			
Production Area	VENETO, ITALY				
Grapes	Glera, Pinot Noir				
Colour	Rosé		Alivini Product Code	PRO-TORRESEL-----06D	
Method	Charmat (Martinotti)				
Vinification	The two varieties are fermented separately: the Glera off the skins for 7–8 days at a temperature of 16°C, and the Pinot Noir on the skins for 6–7 days. The cuvée is assembled just before second fermentation and the percentage of Pinot Noir may vary from 10% to 15% depending on the vintage. The second fermentation and subsequent resting on the lees require at least 60 days in order to obtain a fine, persistent bead and more stable colour over time.				
Product Picture					
			Tasting Notes and Wine Pairing		
			<p>A pale pink hue is the sophisticated introduction to a fragrant floral bouquet, with hints of citrus and a distinct aroma of red berry fruits on the nose. These elegant scents are celebrated on the palate in a freshness which is as intense as it is enchanting, and rendered joyful by the fluttering bubbles which bring out the wine's innate lightness and drinkability and provide a delightfully lingering finish to its delicate aromas.</p> <p>Ideal as an aperitif. A wonderful companion to a whole range of traditional Italian antipasti, as well as vegetarian and fish dishes, especially those featuring ingredients which are pinkish in colour (prawns, salmon, turnip, tomatoes etc.) and are all about lightness and freshness. An equally interesting and seductive pairing with flavoursome, spicy Asian cuisine.</p>		
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		92.628	KJ		271
Rectified concentrated grape must (maximum)		3.500	Kcal		65
Tirage liqueur (sucrose)		2.400			
Expedition liqueur (rectified concentrated grape must)		1.200			
Acidity regulator (tartaric acid) (maximum)		0.150			
Acidity regulator (malic acid) (maximum)		0.100			
Stabilising agent (citric acid)		0.010			
Preservatives (sulphites)		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		Champagne/Sparkling Wine Cork			
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)		10			
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.4			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.15			
STORAGE CONDITIONS					
Keep between 10-14°C					
ISSUED BY		DATE	APPROVED BY		DATE
LAURA GASPAROTTO		01/09/2025	GDT		23.10.2025