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TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

Bottle Size	75	cl
Alcohol by Volume	21	%
Production Area	SARDEGNA, ITALY	
Grapes	Vernaccia	
Colour	Ancient gold	
Method	Indigenous Yeast	
Vinification	Fermented slowly with native yeasts, often followed by malolactic fermentation. The wine is then aged for 18 years in very old, partially filled chestnut barrels, which allows controlled oxidation and the formation of a natural flor yeast on the surface. This long oxidative aging, without fortification, concentrates the wine and gives it its distinctive dry, nutty, saline, and almond-like character, with naturally high alcohol and great complexity.	

Product Name	VERNACCIA DI ORISTANO RISERVA D.O.C. 2006
Alivini Product Code	VER-SILVIO-------09D

Product Picture

Tasting Notes and Wine Pairing

Anchored in the centuries-old tradition of Vernaccia di Oristano, Silvio Carta stands among Sardinia's most prestigious producers, having devoted itself since the 1950s to preserving and elevating this ancient wine of uncertain but deeply rooted origins. Archaeological finds near Tharros suggest Vernaccia was already cultivated in antiquity, making it a profound expression of Sardinia's land and history. In the glass, the wine shows a deep ancient-gold color and unfolds with complex, almost alchemical aromas of chestnut, dark honey, butter, coffee, Mediterranean scrub, and subtle marine and glazed notes. The palate is rich and articulated, almost liqueur-like, with remarkable persistence and a characteristic bitter-almond finish. Surprisingly versatile at the table, it pairs beautifully with oysters, bottarga croutons, spaghetti with bottarga, artichokes, and ripe cheeses, while also excelling as a meditation wine alongside almonds, nuts, desserts, or even poured over vanilla ice cream.

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	499
Kcal	119

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		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

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	Plastic Stopper

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)	3

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.8

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.55

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep the product between 12-14°C

ISSUED BY	DATE
Alberto Mason	07/01/2026

APPROVED BY	DATE
GDT	09.01.2026