

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	PINOT BIANCO ALTO ADIGE D.O.C. 2023	
Alcohol by Volume	13.5	%			
Production Area	ALTO ADIGE, ITALY				
Grapes	Pinot Bianco				
Colour	White		Alivini Product Code	PIN-KETTMEIR-----17D	
Method	Stainless Steel				
Vinification	Classic white wine method, grapes are soft pressed and fermented in steel at a controlled temperature of 17-18°C. The wine is steel aged on the lees until the end of January and then prepared for bottling.				
Product Picture	Tasting Notes and Wine Pairing				
	Straw yellow in colour with greenish reflections, floral scents of wisteria and fruity notes of green apple. Dry palate with good acidity, persistent and delicate minerality. Ideal for light starters, excellent with freshwater fish, delicate soups made from shellfish and asparagus.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Grapes	98.037		KJ	330	
Rectified concentrated grape must (maximum)	1.800		Kcal	79	
Acidity regulator (tartaric acid) (maximum)	0.100				
Stabilising agent (citric acid)	0.035				
Preservatives (sulphites)	0.016				
Stabilising agent (carboxymethylcellulose)	0.010				
Antioxidant (ascorbic acid)	0.002				
CLOSURE TYPE			ALLERGENS		
Dropdown Menu			Y	N	
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	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
RESIDUAL SUGAR			DIETARY SUITABILITY		
g/L			Y	N	
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)		3	CERTIFIED VEGAN	x	
			CERTIFIED VEGETARIAN	x	
			CERTIFIED ORGANIC	x	
			CERTIFIED BIODYNAMIC	x	
			SUITABLE for VEGANS	x	
			SUITABLE for VEGETARIANS	x	
Total Acidity (TA)					
g/L					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.26			
Wine PH levels					
pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.41			
STORAGE CONDITIONS					
Keep between 10-14°C					
ISSUED BY		DATE	APPROVED BY		DATE
LAURA GASPAROTTO		01/09/2025	GDT		23.10.2025