

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	37.5	cl	Product Name	ORVIETO CLASSICO BIANCO D.O.C. 2023	
Alcohol by Volume	12.5	%			
Production Area	TOSCANA, ITALY				
Grapes	60% Trebbiano Toscano and Grechetto, 40% other complementary grapes				
Colour	Pale straw yellow		Alivini Product Code	ORV-RUFFINO-----18D	
Method	Stainless Steel				
Vinification	After being harvested and destemmed, the grapes are cooled and gently pressed. The alcoholic fermentation and subsequent ageing take place in temperature-controlled stainless steel vats.				
Product Picture	Tasting Notes and Wine Pairing				
	Aromas: refreshing and enjoyable, with distinctive cistrus and apple nuances accompanied by delicate floral notes. Herbal overtones. Tasting profile: an upbeat wine with delicate mineral notes. Harmonious and balanced with an almond finish.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY		Each 100ml
Grapes	99.94		KJ		330
Stabilizing agents (potassium polyaspartate)	0.01		Kcal		79
Carbon dioxide	0.01				
Concentrated grape must	0.01				
Sulphites	0.01				
Antioxidants (L-ascorbic acid)	0.01				
Nitrogen	0.01				
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		Natural Cork	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					
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)		4			
Total Acidity (TA)			DIETARY SUITABILITY		
g/L			Y		N
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.51	CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
Wine PH levels		pH	CERTIFIED ORGANIC		x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		2.92	CERTIFIED BYODINAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		x
STORAGE CONDITIONS					
Storage should take place between 12-15°C, without significant oscillations, preferably in the dark and in an area as free as possible from noise vibrations					
ISSUED BY		DATE	APPROVED BY		DATE
Noemi Celli		16/09/2025	GDT		17.09.2025