

Your Logo		Distributed to the UK by	
			
TECHNICAL SHEET with Allergens & Tasting Notes			
Bottle Size	75	cl	Product Name
Alcohol by Volume	12.5	%	
Production Area	TOSCANA, ITALY		
Grapes	60% Trebbiano Toscano and Grechetto, 40% other complementary grapes		Alivini Product Code
Colour	Pale straw yellow		
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		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)	4	CERTIFIED VEGAN	x
		CERTIFIED VEGETARIAN	x
		CERTIFIED ORGANIC	x
		CERTIFIED BYODINAMIC	x
		SUITABLE for VEGANS	x
		SUITABLE for VEGETARIANS	x
Total Acidity (TA)			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	g/L		
	5.51		
Wine PH levels			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	pH		
	2.92		
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		APPROVED BY	
DATE		DATE	
Noemi Celli	16/09/2025	GDT	17.09.2025