

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
 KETTMEIR					
Bottle Size	75	cl	Product Name	ATHESIS ALTO ADIGE METODO CLASSICO BRUT ROSÉ D.O.C. 2021	
Alcohol by Volume	12.5	%			
Production Area	ALTO ADIGE, ITALY				
Grapes	Chardonnay, Pinot Nero				
Colour	Rosé		Alivini Product Code	ATH-KETTMEIR-----08D	
Method	Classico/Champenoise				
Vinification	<p>The Pinot Nero grapes are vinified as a rosé wine, with short maceration on the skins and subsequent soft pressing. The Chardonnay grapes, which come from vineyards most suited to the production of sparkling wines, are also soft pressed. The two varieties are fermented separately at a controlled temperature of around 15-16°C. In the year after harvest, once the cuvée has been formed and liqueur de tirage has been added, secondary bottle fermentation takes place at a cellar temperature of 11-12°C. The wine then rests on its lees for an average of 2 months before being disgorged and released for sale.</p>				
Product Picture	Tasting Notes and Wine Pairing				
		<p>Pale pink in colour with peach reflections and small, long-lasting bubbles. On the nose there are fruity hints of raspberry and sweet spices all wrapped up in lovely yeasty notes. Dynamic yet refined on the palate with an elegant freshness and delicate creaminess which carry along its lingering scents of fruits of the forest and aromatic herbs.</p> <p>An intriguing aperitif, it also makes a delicious companion to fish (especially pink-fleshed salmon, prawns and shrimp) and comes into its own as an accompaniment to elaborate seafood-based meals. A fascinating pairing to food from the Far East and other spicy cuisine.</p>			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		97.241	KJ		335
Tirage liqueur (sucrose)		2.400	Kcal		80
Expedition liqueur (sucrose)		0.300			
Stabilising agent (citric acid)		0.030			
Preservatives (sulphites)		0.013			
Stabilising agent (metatartaric acid)		0.010			
Antioxidant (ascorbic acid)		0.006			
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		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)		4			
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		7			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.2			
STORAGE CONDITIONS					
Keep between 10-14°C					
		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
		DIETARY SUITABILITY		Y	N
		CERTIFIED VEGAN			x
		CERTIFIED VEGETARIAN			x
		CERTIFIED ORGANIC			x
		CERTIFIED BIODYNAMIC			x
		SUITABLE for VEGANS		x	
		SUITABLE for VEGETARIANS		x	
ISSUED BY		DATE		APPROVED BY	
LAURA GASPAROTTO		01/09/2025		GDT	
				DATE	
				23.10.2025	