

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	PINOT GRIGIO VENETO 'IL PODESTÀ' D.O.C. 2023	
Alcohol by Volume	12	%			
Production Area	VENETO, ITALY				
Grapes	Pinot Grigio				
Colour	White		Alivini Product Code	PIN-MOLETTO-----01D	
Method	Stainless Steel				
Vinification	Cold, in stainless steel tanks, with fermentation at controlled temperature.				
Product Picture	Tasting Notes and Wine Pairing				
	A white wine with outstanding character. Like the character of the historical figure who inspired its name. Pinot Grigio Il Podestà is a full-bodied wine but also so elegant. The fruity aroma is elegant, it invites tasting, which satisfies with its fragrance, roundness and a final very fruity. To be enjoyed with fish-based dishes, even elaborate ones but also with soups, as well as pizzas and savory pies and white meats. Practically a refined joker on the table. The Historia line is inspired by the lively and intense historical past that characterized the territory of Moletto between the seventeenth and early years of the twentieth century. A long era in which personalities of great importance and creativity have distinguished themselves. To them the Historia line is dedicated. Innovative wines with character and great organoleptic impact. They are characterized by great freshness, body and structure to fully satisfy the senses. Stand out the floral aromas of the whites, accompanied by finesse and power that honor the character of those who inspired them.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.98	KJ		293
Metatartaric acid		0.01	Kcal		70
Sulphites		0.01			
			ALLERGENS		
			Y N		
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
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			Natural 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)			2		
Total Acidity (TA)			g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			4.9		
Wine PH levels			pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.5		
STORAGE CONDITIONS					
Store in clean, cool, dry and odorless place away from direct sunlight and freezing temperatures.					
ISSUED BY			APPROVED BY		DATE
MOLETTO			GDT		17.10.2025