

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	'LA TRADIZIONE' GRECANICO TERRE SICILIANE I.G.P. 2024	
Alcohol by Volume	12	%			
Production Area	SICILY, ITALY				
Grapes	100% Grecanico		Alivini Product Code	GRE-TERREVITA----01D	
Colour	White				
Method	Stainless Steel				
Vinification	Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation at 16°C. Ageing in stainless steel tanks for about five months.				
Product Picture			A true celebration of Sicily's winemaking heritage, La Tradizione Grecanico highlights the unique character of this native grape variety. Grown sustainably on the hills of Mazara at 200 metres above sea level, the vines thrive in a Mediterranean climate that ensures perfect grape maturity. This fresh and well-balanced wine boasts moderate alcohol content, enhancing its natural liveliness. The soft pressing of hand-harvested grapes and controlled fermentation at 16°C preserve its vibrant freshness and pleasant acidity. Aged for five months in stainless steel tanks, followed by three months of bottle refinement, this wine offers a crisp and harmonious drinking experience. In the glass, it shines with a bright straw-yellow colour and green reflections. The bouquet is intensely aromatic, blending notes of white peach, melon, jasmine, and orange blossom. On the palate, it is dry and well-balanced, with its aromatic profile complemented by pronounced sapidity and a long, intense finish. Ideal for fish-based appetisers, first and main courses, it also pairs excellently with white meats. Best served at 10–12°C in a tulip-shaped glass, La Tradizione Grecanico is an elegant expression of Sicilian tradition and terroir.		
					
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.98	KJ		296
Preservatives (Sulphites, E224)		0.01	Kcal		71
Stabilisers (Gum arabic)		0.01			
			ALLERGENS		
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		Y N
			Contains EGG (used in fining: e.g. egg albumin)		Y N
			Contains FISH (used in fining: e.g. isinglass)		Y N
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		Y N
			Contains GLUTEN & products made from GLUTEN		Y N
			Contains CELERY & products made from CELERY		Y N
			Contains NUTS (shell and nuts) + products made from NUTS		Y N
			Contains PEANUTS & products made from PEANUTS		Y N
			Contains SOYA & products made from SOYA		Y N
			Contains MUSTARD & products made from MUSTARD		Y N
			Contains SESAME SEEDS & products made from SESAME SEEDS		Y N
			Contains LUPINS		Y N
			Contains MOLLUSCS & CRUSTACEANS		Y N
CLOSURE TYPE			DIETARY SUITABILITY		
Dropdown Menu			CERTIFIED VEGAN		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		Synthetic Corks	CERTIFIED VEGETARIAN		Y N
RESIDUAL SUGAR			CERTIFIED ORGANIC		Y N
g/L			CERTIFIED BYODINAMIC		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)		4.13	SUITABLE for VEGANS		Y N
Total Acidity (TA)			SUITABLE for VEGETARIANS		Y N
g/L					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.4			
Wine PH levels					
pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.18			
STORAGE CONDITIONS					
Keep the product between 7 and 12 °C					
ISSUED BY			APPROVED BY		
DATE			DATE		
Cantine Colomba Bianca Soc. coop.Agr.		26/09/2025	GDT		18.11.2025