

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size		75	cl	Product Name	PINOT NERO ALTO ADIGE VIGNA MASO REINER D.O.C. 2021
Alcohol by Volume		14	%		
Production Area		ALTO ADIGE, ITALY			
Grapes		Pinot Noir			
Colour		Red		Alivini Product Code	PIN-KETTMEIR-----19D
Method		Oak			
Vinification		The must is macerated with the skins and the fermentation temperature is gradually increased until it reaches 25-27°C. The low initial starting temperature encourages the release of the characteristic pigments of Pinot Nero and these are stabilised thanks to the grape tannins. Once fermentation is complete, the young wine is then racked into wooden casks and barriques where it is aged for 15-18 months.			
Product Picture					
		Tasting Notes and Wine Pairing			
		Ruby red in hue. Sophisticated nose, as is typical of this variety, with scents of wild berries, cherry and hints of vanilla and tobacco. Dry and soft on the palate with a persistent, lingering flavour and a lightly spiced finish. Great alongside game birds, braised or roasted red meats, hearty bean or lentil soups, medium-ripe cheeses and smoked, cured meats.			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.879	KJ		330
Rectified concentrated grape must (maximum)		0.100	Kcal		79
Preservatives (sulphites)		0.011			
Stabilising agent (metatartaric acid)		0.010			
CLOSURE TYPE		Dropdown Menu	ALLERGENS		
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		Diam	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		
RESIDUAL SUGAR		g/L	DIETARY SUITABILITY		
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)		2.6	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		4.75			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.62			
STORAGE CONDITIONS					
Keep between 12-16°C					
ISSUED BY		DATE	APPROVED BY		DATE
LAURA GASPAROTTO		01/09/2025	GDT		23.10.2025