

Your Logo			TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
						
Bottle Size	75	cl	Product Name	CHIANTI COLLI ARETINI DE' VASARI D.O.C.G. 2022		
Alcohol by Volume	13	%				
Production Area	AREZZO, TOSCANA, ITALY					
Grapes	Sangiovese, Merlot, Cabernet, Canaiolo, etc.		Alivini Product Code	CHI-ARETINO-----16D		
Colour	Bright ruby red					
Method	Ganimede					
Vinification	In red with prolonged maceration of crushed grapes - Metodo Ganimede, strict control of fermentation temperature.					
Product Picture			Tasting Notes and Wine Pairing			
			Visual: Brilliant clarity, bright ruby red colour, tending to garnet with aging. Smell: Intensely vinous smell with hints of violets; it enhances its finesse with maturation. Taste: Dry, fruity and slightly tannic with good structure; overall, it is a balanced and harmonious wine.			
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Grapes		99.99	KJ		301	
Sulphites		0.01	Kcal		72	
CLOSURE TYPE		Dropdown Menu	ALLERGENS		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	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		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)		6				
Total Acidity (TA)		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		4.85				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.5				
STORAGE CONDITIONS						
Keep the product in a dark, dry place at a temperature below 20°C						
ISSUED BY		DATE	DIETARY SUITABILITY		Y	N
LUCA MARTELLI		04/09/2025	CERTIFIED VEGAN			x
			CERTIFIED VEGETARIAN			x
			CERTIFIED ORGANIC			x
			CERTIFIED BYODINAMIC			x
			SUITABLE for VEGANS			x
			SUITABLE for VEGETARIANS			x
APPROVED BY		DATE				
GDT		15.09.2025				