

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	37.5	cl	Product Name	MOSCADELLO DI MONTALCINO PASCENA D.O.C. 2018	
Alcohol by Volume	12.5	%			
Production Area	TOSCANA, ITALY				
Grapes	100% Moscato Bianco				
Colour	Bright straw yellow with golden hues		Alivini Product Code	MOS-COLDORC-----05D	
Method	Stainless Steel				
Vinification	Slow fermentation at controlled temperature of 16°C in thermo-conditioned stainless steel until the desired amount of alcohol is reached. The alcoholic fermentation is then stopped by cooling and subsequent filtration of the wine.				
Product Picture	Tasting Notes and Wine Pairing				
	Moscadello is a wine with deep historic roots dating back to the Renaissance. During that period, it was considered a “divine” wine dedicated to the “dames of Paris...” The history of the region is intricately intertwined with this sweet nectar of the gods, still widely considered decadent and divine in present day. It is opulent yet vibrant, achieving a delicate balance between lush apricot, peach and tangerine notes and a refreshing acidity. Delicious on its own, this seductive wine pairs beautifully with savory dishes like blue cheese and foie gras, as well as fresh fruit, pastries and biscotti. Bouquet: Very intense ad complex bouquet with fruity notes of apricot, peach and grapefruit followed by hints of rose petals. Taste: Intense and persistent with an extraordinary balance between sweetness and freshness. Fruity notes with hints of honey are felt in the aftertaste.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		535
Sulphites		0.01	Kcal		128
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		Natural Cork	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)		117	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BYODINAMIC		
			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.		5.2			
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 between 12/14°C					
ISSUED BY		DATE	APPROVED BY		DATE
COL D'ORCIA		29/07/2025	GDT		29.12.2025