

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	75	cl	Product Name	MALVASIA BIANCA SALENTO I.G.P. 2023	
Alcohol by Volume	13	%			
Production Area	PUGLIA, ITALY				
Grapes	Malvasia Bianca				
Colour	White		Alivini Product Code	MAL-SAMMARCO-----09D	
Method	Stainless Steel				
Vinification	The grapes are destemmed, crushed and softly pressed. The must obtained is cooled at 10°C to allow a natural clarification. Alcoholic fermentation takes place in stainless steel tanks at 15 °C				
Product Picture	Tasting Notes and Wine Pairing				
	Pale yet bright straw yellow in colour. The bouquet is delicate and refined, with subtle notes of white-fleshed fruit and aromatic herbs. On the palate, freshness is immediately evident, accompanied by light, clean flavours of fresh fruit and hazelnut. Soft and well-balanced, the wine finishes with a pleasant, harmonious alcoholic note. Excellent with sea bass carpaccio, sashimi and scallops on saffron cream. Traditionally paired with acquasale, Taranto-style mussel stew, pasta with dried tomatoes, and other coastal Mediterranean dishes.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Grapes	99.48		KJ	302	
Arabic gum	0.30		Kcal	75	
Carboxymethyl cellulose	0.20				
Potassium metabisulfite	0.02				
CLOSURE TYPE			ALLERGENS		
Dropdown Menu			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	Diam		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			DIETARY SUITABILITY		
g/L			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)	8		CERTIFIED VEGAN	x	
			CERTIFIED VEGETARIAN	x	
			CERTIFIED ORGANIC	x	
			CERTIFIED BYODINAMIC	x	
			SUITABLE for VEGANS	x	
			SUITABLE for VEGETARIANS	x	
Total Acidity (TA)					
g/L					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5				
Wine PH levels					
pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.55				
STORAGE CONDITIONS					
Keep the product between 12 and 14° C					
ISSUED BY		DATE	APPROVED BY		DATE
Fabrizio Alessandro		28/07/2025	GDT		16.12.2025