

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	BIANCA TERRA FIANO SALENTO I.G.T. 2024	
Alcohol by Volume	12.5	%			
Production Area	PUGLIA, ITALY				
Grapes	Fiano				
Colour	White		Alivini Product Code	ILB-VESPA-----11D	
Method	Stainless Steel				
Vinification	The grape are crushed, destemmed ad softly pressed. Fermentation at controlled temperature(14- 16 °C) in steel for 15 days.				
Product Picture	Tasting Notes and Wine Pairing				
	First produced in 2014, Vespa remained faithful to the grape varieties of Puglia by selecting the Fiano grape - however, the winemaker was asked to design a Fiano “Cotarella”. The result was an Italian and international success, which was replicated once again after the excellent harvest in 2015. Hints of citrus, herbs, mineral nuances and floral lures on the nose. Full and balanced, distinctly characterised by a pleasantly tasty and typical almond finish.Food suggestions fish dishes. Serve at a temperature between 10 and 12 °C				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.97	KJ		288
Potassium metabisulfite		0.01	Kcal		69
L-Ascorbic acid		0.01			
Packing nitrogen		0.01			
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		Synthetic Corks	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)		2.7	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.		5.16			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.28			
STORAGE CONDITIONS					
Store the product at a temperature below 20°C					
ISSUED BY		DATE	APPROVED BY		DATE
Paolo Pezzarossa		08.09.25	GDT		15.09.2025