

Your Logo  KETTMEIR		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size	75	cl	Product Name	ATHESIS ALTO ADIGE METODO CLASSICO BRUT D.O.C. 2022	
Alcohol by Volume	12.5	%			
Production Area	ALTO ADIGE, ITALY				
Grapes	Chardonnay, Pinot Bianco, Pinot Nero		Alivini Product Code	ATH-KETTMEIR-----09D	
Colour	White				
Method	Classico/Champenoise				
Vinification	The three grape varieties are soft-pressed and fermented separately at a controlled temperature of 14-16°C. The wine matures on the lees from the first fermentation in stainless steel tanks for a number of months. Liqueur de tirage is added to the cuvée and the wine is then bottled and sealed with crown caps before being placed in the cellar at 10-12°C for secondary fermentation. The wine rests on its lees for an average of 24 months and is then disgorged and released for sale.				
Product Picture					
Tasting Notes and Wine Pairing Bright straw yellow in colour with long-lasting, extremely fine bubbles. Scents of fruit with a well-balanced hint of yeast. Fresh and dry on the palate with excellent persistence of flavour, delicious aftertaste of dried fruit. Great as an aperitif but also a joyful companion to light starters and unfussy fish and seafood dishes					
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		97.241	KJ		335
Tirage liqueur (sucrose)		2.400	Kcal		80
Expedition liqueur (sucrose)		0.300			
Stabilising agent (citric acid)		0.030			
Preservatives (sulphites)		0.013			
Stabilising agent (metatartaric acid)		0.010			
Antioxidant (ascorbic acid)		0.006			
CLOSURE TYPE		Dropdown Menu 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			
RESIDUAL SUGAR		g/L 4 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)			
Total Acidity (TA)		g/L 7.3 The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			
Wine PH levels		pH 3.1 Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			
STORAGE CONDITIONS Keep between 10-14°C					
ISSUED BY LAURA GASPAROTTO			DATE 01/09/2025		
APPROVED BY GDT			DATE 23.10.2025		

ALLERGENS			Y	N
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

DIETARY SUITABILITY			Y	N
CERTIFIED VEGAN				x
CERTIFIED VEGETARIAN				x
CERTIFIED ORGANIC				x
CERTIFIED BIODYNAMIC				x
SUITABLE for VEGANS			x	
SUITABLE for VEGETARIANS			x	