




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	SANGIOVESE COLLEZIONE UMBRIA I.G.T. 2022	
Alcohol by Volume	14	%			
Production Area	GUALDO CATTANEO, UMBRIA, ITALY				
Grapes	Sangiovese		Alivini Product Code	SAN-FARCHION-----04D	
Colour	Deep and bright purple red				
Method	Oak				
Vinification	Grapes are destemmed and crushed, then fermented with selected yeasts in temperature-controlled stainless steel vats. Alcoholic fermentation lasts about 10 days with regular pump-overs, followed by malolactic fermentation. After fermentation, the wine is blended and aged in wood for about 6 months before bottling.				
Product Picture					
			Tasting Notes and Wine Pairing		
			<p>This fantastic red comes from 100% Sangiovese grapes; the excellent quality of these red grapes stands out among all the others, achieving excellent sugar and polyphenolic ripeness. Sangiovese is the most common varietal in Umbria and central Italy. The colour is deep and bright purple red, it has a fruity bouquet with red currant backed by aromas of fresh herbs, well balanced with oak. Round, harmonious, Full-bodied, ideal even when young.</p> <p>Serve at a temperature of 16° degrees, best served with pasta, salami and semi-mature cheeses.</p>		
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		335
Sulphites		0.01	Kcal		80
			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		
CLOSURE TYPE			DIETARY SUITABILITY		
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		Natural Cork	CERTIFIED VEGAN		
			x		
			CERTIFIED VEGETARIAN		
			x		
			CERTIFIED ORGANIC		
			x		
			CERTIFIED BYODINAMIC		
			x		
			SUITABLE for VEGANS		
			x		
			SUITABLE for VEGETARIANS		
			x		
RESIDUAL SUGAR		g/L	ISSUED BY		
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)		3.5	DATE		
			Francesco Vittorio Passeri		
			27/08/2025		
Total Acidity (TA)		g/L	APPROVED BY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.5	DATE		
			GDT		
			14.09.2025		
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.57			
STORAGE CONDITIONS					
Store away from light and heat sources					