

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	GEWÜRZTRAMINER ALTO ADIGE D.O.C. 2024
Alcohol by Volume	14	%		
Production Area	ALTO ADIGE, ITALY			
Grapes	Gewürztraminer			
Colour	White		Alivini Product Code	TRA-KETTMEIR-----06D
Method	Stainless Steel			
Vinification	Grapes are harvested at the peak of their ripeness then vinified 'in bianco' with a short period of low temperature maceration with the skins to optimise the release of scent compounds. The must is fermented in steel at a controlled temperature of 15-16°C and the wine is then aged on the lees before bottling.			
Product Picture	Tasting Notes and Wine Pairing			
	Straw yellow in colour with bright reflections, highly aromatic with the characteristic scents of rose petals, tropical fruit and hints of sweet spice. Lively and full of energy on the palate with a long aromatic finish thanks to its savoury tang and freshness. An interesting 'aromatic' aperitif, and a wonderful match for vegetarian and fish dishes rich in the aromas and flavours of culinary spices. An ideal companion to exotic cuisine, especially dishes from India and South East Asia.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.032		KJ	330
Rectified concentrated grape must (maximum)	0.750		Kcal	79
Acidity regulator (tartaric acid) (maximum)	0.100			
Acidity regulator malic acid) (maximum)	0.050			
Stabilising agent (citric acid)	0.040			
Preservatives (sulphites)	0.015			
Stabilising agent (carboxymethylcellulose)	0.010			
Antioxidant (ascorbic acid)	0.003			
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)		4.8	CERTIFIED VEGAN	x
			CERTIFIED VEGETARIAN	x
			CERTIFIED ORGANIC	x
			CERTIFIED BIODYNAMIC	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		
Wine PH levels				
pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.5		
STORAGE CONDITIONS				
Keep between 10-14°C				
ISSUED BY		DATE	APPROVED BY	
LAURA GASPAROTTO		01/09/2025	DATE	
			GDT	
			23.10.2025	