

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	75	cl	Product Name	GRILLO VIGNA DI MANDRANOVA D.O.C. BIO 2024	
Alcohol by Volume	12.5	%			
Production Area	CAMPOREALE, SICILY, ITALY				
Grapes	100% Grillo				
Colour	White		Alivini Product Code	GRI-CAMPOREALE---06D	
Method	Stainless Steel				
Vinification	The grapes, once destemmed and chilled, are softly pressed and fermented in steel tanks at low temperature (14-15 °C)				
Product Picture	Tasting Notes and Wine Pairing				
	Colour: straw yellow with bright greenish reflections. Aroma: overpowering and impactful, with its fresh notes of citrus and herbs, and well balanced by more delicate hints of white peach and elder flowers. Taste: Its strongly mineral mouthfeel, almost salty, evolves into a rich, energetic and persistent finish. Pairings: unsurpassable with red mullet fillets of fish rolls. Service temperature: 10-12 °C.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Organic grapes		99.99	KJ		293
Sulphites		0.01	Kcal		70
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)		3.3	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BY DINAMIC		
			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.		6.23			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.09			
STORAGE CONDITIONS					
Store in a dry, cool place, away from light.					
ISSUED BY		DATE	APPROVED BY		DATE
Anna Alessandro		25/09/2025	GDT		15.10.2025