

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size		75	cl	Product Name	"RIVOLI" PINOT GRIGIO VALDADIGE TERRADEIFORTI D.O.C. 2023
Alcohol by Volume		13.5	%		
Production Area		VENETO, ITALY			
Grapes		Pinot Grigio			
Colour		White		Alivini Product Code	PIN-ROENO-----07D
Method		Stainless Steel & Oak			
Vinification		Fermentation in steel at controlled temperature, wood aging			
Product Picture		Tasting Notes and Wine Pairing			
		Fine and intense olfactory profile, where the scent of lemon zest, pear, and white peach prevails. Appetizers, fish, white meats.			
INGREDIENTS			VALUES		
List of Ingredients		%		ENERGY	Each 100ml
Grapes		99.99		KJ	326
Sulphites		0.01		Kcal	78.69
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		Natural Cork		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)		1		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.		6.25			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.28			
STORAGE CONDITIONS					
Keep the product between 10 and 12° C					
ISSUED BY		DATE		APPROVED BY	
Martina Centa		26/09/2025		GDT	
				DATE	
				14.10.2025	