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# TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by

| | | |
|---|---|---|
| Bottle Size | 75 | cl |
| Alcohol by Volume | 14.5 | % |
| Production Area | TOSCANA, ITALY | |
| Grapes | Sangiovese | |
| Colour | Bright ruby red | |
| Method | Stainless Steel | |
| Vinification | Grapes are destemmed and then passed through an optical sorter to ensure only the best fruit is used. After pressing, the must ferments with the skins in stainless steel tanks, where it remains in contact with the skins through to late winter to extract colour, flavor and tannin. Once fermentation and early maceration are complete, the wine undergoes a period of refinement in oak before being bottled and often further rested in bottle. | |

| | |
|---|---|
| Product Name | DUELAME CHIANTI CLASSICO BIO D.O.C.G. 2022 |
| Alivini Product Code | CHI-LAMOLE-------33D |

**Product Picture**

**Tasting Notes and Wine Pairing**

Floral bouquet of iris and violets complemented by red berry aromas (redcurrant, raspberry) and hints of aromatic herbs. On the palate it is fresh, generous and balanced, with fine-grained tannins, crisp red fruit and lively acidity, finishing with savory, herb-tinged and underbrush notes that give it good persistence.
In terms of food pairings, its vibrant fruit and acidity make it an excellent companion to authentic Tuscan dishes such as pappa al pomodoro (bread and tomato soup), pici with game sauces, and rustic cold cuts. It also pairs well with raw meat tartare, pasta with basil pesto (testaroli), grilled pork or mixed roasted meats, and can even complement fish served with flavorful sauces when served slightly chilled.

| INGREDIENTS | |
|---|---|
| List of Ingredients | % |
| Grapes | 99.95 |
| Sulphites | 0.05 |
| | |
| | |
| | |
| | |

| VALUES | |
|---|---|
| ENERGY | Each 100ml |
| KJ | 406 |
| Kcal | 98 |

| 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 | Diam |

| RESIDUAL SUGAR | g/L |
|---|---|
| **BRUT ZERO** (0-3 g/L = Bone Dry);<br>**EXTRA BRUT** (3-6 g/L = Bone Dry);<br>**BRUT** (6-12 g/L = Dry);<br>**EXTRA DRY** (12-17 g/L = Fruity)<br>**SEC** (17-32 g/L = Off-Dry)<br>**DEMI SEC** (32-50 g/L = Sweet) | 0.4 |

5.3

| 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). | 3.4 |

| STORAGE CONDITIONS |
|---|
| Keep between 18-25 °C |

| 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 | |

| ISSUED BY | DATE |
|---|---|
| Paolo Cammarota | 14/07/2025 |

| APPROVED BY | DATE |
|---|---|
| GDT | 06.09.2025 |