

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	CHARDONNAY ALTO ADIGE VIGNA MASO REINER D.O.C. 2024
Alcohol by Volume	14	%		
Production Area	ALTO ADIGE, ITALY			
Grapes	Chardonnay			
Colour	White		Alivini Product Code	MAS-KETTMEIR-----06D
Method	Stainless Steel			
Vinification	Grapes are soft pressed and vinified "in bianco" (not left in contact with skins). The wine is fermented and aged in French oak barriques for around 11 months on the lees. The wine is bottled in September and continues ageing for a further 5 months.			
Product Picture	Tasting Notes and Wine Pairing			
	Golden yellow in colour. Intensely fruity on the nose with scents of banana and pineapple, as well as honey and vanilla. Full, fresh and long-lasting on the palate, well-balanced with a lingering hint of spice. Excellent accompaniment to pasta or rice dishes served with white meat sauces, grilled fish, shellfish and full flavoured cheeses.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.910		KJ	330
Rectified concentrated grape must (maximum)	0.050		Kcal	79
Stabilising agent (citric acid)	0.015			
Preservatives (sulphites)	0.013			
Stabilising agent (carboxymethylcellulose)	0.010			
Antioxidant (ascorbic acid)	0.002			
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)		2	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).		3.48		
STORAGE CONDITIONS				
Keep between 10-14°C				
ISSUED BY		DATE	APPROVED BY	
LAURA GASPAROTTO		01/09/2025	GDT	
			DATE	
			23.10.2025	