Your Logo

TERRE DI VITA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**12.5**	**%**
Production Area	**SICILY, ITALY**	
Grapes	100% Grillo	
Colour	White	
Method	**Stainless Steel**	
Vinification	Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation at 16°C. Ageing in stainless steel tanks for about five months.	

Product Name	**'LA TRADIZIONE' GRILLO SICILIA D.O.C. 2024**
Alivini Product Code	**GRI-TERREVITA----02D**

Product Picture

Tasting Notes and Wine Pairing

A vibrant and sapid wine that embodies the Mediterranean essence, La Tradizione Grillo is a pure expression of one of Western Sicily's most distinctive white grape varieties. Cultivated in the hills between Salemi and Selinunte at altitudes of 100–300 metres, these vines thrive in sustainable farming conditions, benefiting from clayey, medium-texture soils and the warm Sicilian climate. Hand-harvested grapes undergo gentle pressing and fermentation at a controlled temperature of 16°C over 12 days, preserving their bright aromatic character. Aged in stainless steel tanks for five months and refined in the bottle for an additional three months, this wine offers a balanced and elegant experience.

The wine displays a bouquet marked by pronounced aromas of yellow-fleshed fruits and floral jasmine notes. On the palate, it is light yet balanced, with harmonious fruit flavours elevated by excellent sapidity.

La Tradizione Grillo pairs excellently with aperitifs, appetisers, grilled fish, and white meats. Best enjoyed at 10–12°C in a tulip-shaped glass, it delivers an elegant and memorable reflection of Sicily's winemaking heritage.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.98
Preservatives (Sulphites, E224)	0.01
Stabilisers (Gum arabic)	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	331
Kcal	79

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

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	Synthetic Corks

RESIDUAL SUGAR	g/L
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)	**4.71**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.8**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.2**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep the product between 7 and 12 °C

ISSUED BY	DATE
Cantine Colomba Bianca Soc. coop.Agr.	26/09/2025

APPROVED BY	DATE
GDT	18.11.2025