

Your Logo  CANTINA DEL VERMENTINO Dal 1956 vini con una storia.		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size 75 cl		Alcohol by Volume 12.95 %		Product Name MARMORA CANNONAU DI SARDEGNA D.O.C. 2024	
Production Area SARDINIA, ITALY		Product Code Alivini			
Grapes Cannonau		Product Code Alivini			
Colour Straw yellow		Product Code Alivini		Product Code Alivini	
Method Stainless Steel		Product Code Alivini			
Vinification Two weeks total lenght with temperature controlled fermentation		Product Code Alivini			
Product Picture 		Tasting Notes and Wine Pairing Bright ruby red with aromas of red cherry, wild berries, and Mediterranean herbs. Fresh and vibrant on the palate, with juicy raspberry notes, soft tannins, and lively acidity. Light to medium-bodied with a clean, fruit-forward finish. Perfect with grilled lamb, charcuterie, roasted vegetables, or hard cheeses. Serve slightly chilled for extra freshness.			
INGREDIENTS List of Ingredients % Grapes 99.99 Sulphites 0.01		VALUES ENERGY Each 100ml KJ 307 Kcal 74			
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 Natural Cork		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			
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) 4.07		DIETARY SUITABILITY Y N CERTIFIED VEGAN x CERTIFIED VEGETARIAN x CERTIFIED ORGANIC x CERTIFIED BYODINAMIC 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. 4.98					
Wine PH levels pH Indicate the pH of the wine (a number, usually between 2.9 and 4.0). 3.72					
STORAGE CONDITIONS Store between 14°-16°C.					
ISSUED BY CANTINA DEL VERMENTINO MONTI		DATE 04/11/2025		APPROVED BY GDT	
				DATE 06.11.2025	