

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 12.8 %		Product Name MARMORA VERMENTINO DI SARDEGNA D.O.C. 2024	Alivini Product Code VER-MONTI-----01D																																										
Production Area SARDINIA, ITALY																																															
Grapes Vermentino																																															
Colour Straw yellow																																															
Method Stainless Steel																																															
Vinification Two weeks total lenght with temperature controlled fermentation																																															
Product Picture 		Tasting Notes and Wine Pairing This expression of Vermentino reflects the elevated terroir of Marmora, with high granite soils near Punta La Marmora, the island's summit. It shows pale straw hues and aromas of citrus, pear, wet stone and bitter almond. On the palate, expect crisp acidity and vivid minerality, with a clean, refreshing finish that captures the influence of mountain air and coastal terroir.																																													
INGREDIENTS <table><tr><td>List of Ingredients</td><td>%</td></tr><tr><td>Grapes</td><td>99.99</td></tr><tr><td>Sulphites</td><td>0.01</td></tr><tr><td></td><td></td></tr><tr><td></td><td></td></tr><tr><td></td><td></td></tr></table>		List of Ingredients	%	Grapes	99.99	Sulphites	0.01							VALUES <table><tr><td>ENERGY</td><td>Each 100ml</td></tr><tr><td>KJ</td><td>307</td></tr><tr><td>Kcal</td><td>74</td></tr></table>				ENERGY	Each 100ml	KJ	307	Kcal	74																								
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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 <table><tr><td></td><td>Y</td><td>N</td></tr><tr><td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td><td>x</td><td></td></tr><tr><td>Contains EGG (used in fining: e.g. egg albumin)</td><td></td><td>x</td></tr><tr><td>Contains FISH (used in fining: e.g. isinglass)</td><td></td><td>x</td></tr><tr><td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td><td></td><td>x</td></tr><tr><td>Contains GLUTEN & products made from GLUTEN</td><td></td><td>x</td></tr><tr><td>Contains CELERY & products made from CELERY</td><td></td><td>x</td></tr><tr><td>Contains NUTS (shell and nuts) + products made from NUTS</td><td></td><td>x</td></tr><tr><td>Contains PEANUTS & products made from PEANUTS</td><td></td><td>x</td></tr><tr><td>Contains SOYA & products made from SOYA</td><td></td><td>x</td></tr><tr><td>Contains MUSTARD & products made from MUSTARD</td><td></td><td>x</td></tr><tr><td>Contains SESAME SEEDS & products made from SESAME SEEDS</td><td></td><td>x</td></tr><tr><td>Contains LUPINS</td><td></td><td>x</td></tr><tr><td>Contains MOLLUSCS & CRUSTACEANS</td><td></td><td>x</td></tr></table>					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
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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) 4.3		DIETARY SUITABILITY <table><tr><td></td><td>Y</td><td>N</td></tr><tr><td>CERTIFIED VEGAN</td><td></td><td>x</td></tr><tr><td>CERTIFIED VEGETARIAN</td><td></td><td>x</td></tr><tr><td>CERTIFIED ORGANIC</td><td></td><td>x</td></tr><tr><td>CERTIFIED BYODINAMIC</td><td></td><td>x</td></tr><tr><td>SUITABLE for VEGANS</td><td>x</td><td></td></tr><tr><td>SUITABLE for VEGETARIANS</td><td>x</td><td></td></tr></table>					Y	N	CERTIFIED VEGAN		x	CERTIFIED VEGETARIAN		x	CERTIFIED ORGANIC		x	CERTIFIED BYODINAMIC		x	SUITABLE for VEGANS	x		SUITABLE for VEGETARIANS	x																						
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Total Acidity (TA) g/L The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids. 5.22																																															
Wine PH levels pH Indicate the pH of the wine (a number, usually between 2.9 and 4.0). 3.4																																															
STORAGE CONDITIONS Store in a cool, dark place between 8°-12°C.																																															
ISSUED BY CANTINA DEL VERMENTINO MONTI		DATE 04/11/2025		APPROVED BY GDT																																											
				DATE 06.11.2025																																											