

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size		75	cl	Product Name	VERNACCIA SA CRANNATZA VALLE DEL TIRSO I.G.T.	
Alcohol by Volume		18.5	%			
Production Area		SARDEGNA, ITALY				
Grapes		Vernaccia				
Colour		Ancient gold		Alivini Product Code	VER-SILVIO-----01D	
Method		Indigenous Yeast				
Vinification		Fermented slowly with native yeasts, often followed by malolactic fermentation. The wine is then aged for 5 years in very old, partially filled chestnut barrels, which allows controlled oxidation and the formation of a natural flor yeast on the surface. This long oxidative aging, without fortification, concentrates the wine and gives it its distinctive dry, nutty, saline, and almond-like character, with naturally high alcohol and great complexity.				
Product Picture 		Tasting Notes and Wine Pairing Anchored in the centuries-old tradition of Vernaccia di Oristano, Silvio Carta stands among Sardinia's most prestigious producers, having devoted itself since the 1950s to preserving and elevating this ancient wine of uncertain but deeply rooted origins. Archaeological finds near Tharros suggest Vernaccia was already cultivated in antiquity, making it a profound expression of Sardinia's land and history. In the glass, the wine shows a deep ancient-gold color and unfolds with complex, almost alchemical aromas of chestnut, dark honey, butter, coffee, Mediterranean scrub, and subtle marine and glazed notes. The palate is rich and articulated, almost liqueur-like, with remarkable persistence and a characteristic bitter-almond finish. Surprisingly versatile at the table, it pairs beautifully with oysters, bottarga croutons, spaghetti with bottarga, artichokes, and ripe cheeses, while also excelling as a meditation wine alongside almonds, nuts, desserts, or even poured over vanilla ice cream.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.99		KJ		443
Sulphites		0.01		Kcal		106
CLOSURE TYPE		Dropdown Menu		ALLERGENS		
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		Plastic Stopper		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
				Contains EGG (used in fining: e.g. egg albumin)		
				Contains FISH (used in fining: e.g. isinglass)		
				Contains MILK (used in fining: e.g. casein or potassium caseinate)		
				Contains GLUTEN & products made from GLUTEN		
				Contains CELERY & products made from CELERY		
				Contains NUTS (shell and nuts) + products made from NUTS		
				Contains PEANUTS & products made from PEANUTS		
				Contains SOYA & products made from SOYA		
				Contains MUSTARD & products made from MUSTARD		
				Contains SESAME SEEDS & products made from SESAME SEEDS		
				Contains LUPINS		
				Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L				
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		2.8				
Total Acidity (TA)		g/L		DIETARY SUITABILITY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.5		CERTIFIED VEGAN		
				CERTIFIED VEGETARIAN		
Wine PH levels		pH		CERTIFIED ORGANIC		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3		CERTIFIED BIODYNAMIC		
				SUITABLE for VEGANS		
STORAGE CONDITIONS				SUITABLE for VEGETARIANS		
Keep the product between 12-14°C						
ISSUED BY		DATE		APPROVED BY		DATE
Alberto Mason		07/01/2026		GDT		09.01.2026