




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 		
						
Bottle Size	75	cl	Product Name	PINOT NERO ALTO ADIGE D.O.C. 2024		
Alcohol by Volume	13.5	%				
Production Area	ALTO ADIGE, ITALY					
Grapes	Pinot Noir					
Colour	Red					
Method	Oak					
Vinification	Red wine method with maceration with the skins at an initial temperature of 12-13°C which is gradually increased as fermentation progresses to reach 25-27°C at the end of fermentation. The low starting temperature ensures extraction of the compounds which give Pinot Nero its characteristic colour and the grapes' tannins stabilise these pigments. When fermentation is complete, the young wine is racked into wooden casks where it is aged for between 4 and 6 months.		Alivini Product Code	PIN-KETTMEIR-----20D		
Product Picture						
			Tasting Notes and Wine Pairing			
			Classic ruby red in colour, with an elegant nose of red fruits. Soft, inviting on the palate with a sophisticated and persistent aftertaste. It pairs well with rice and pasta dishes featuring speck, red meat mains, medium mature cheeses.			
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Grapes		98.680	KJ		330	
Rectified concentrated grape must (maximum)		1.100	Kcal		79	
Acidity regulator (tartaric acid) (maximum)		0.150				
Acidity regulator malic acid) (maximum)		0.050				
Preservatives (sulphites)		0.010				
Stabilising agent (metatartaric acid)		0.010				
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		Diam			Y	N
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		x	
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	Contains EGG (used in fining: e.g. egg albumin)			x
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)			x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5	Contains MILK (used in fining: e.g. casein or potassium caseinate)			x
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN			x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.51	Contains CELERY & products made from CELERY			x
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS			x
Keep between 12-16°C			Contains PEANUTS & products made from PEANUTS			x
ISSUED BY		DATE	Contains SOYA & products made from SOYA			x
LAURA GASPAROTTO	01/09/2025		Contains MUSTARD & products made from MUSTARD			x
			Contains SESAME SEEDS & products made from SESAME SEEDS			x
			Contains LUPINS			x
			Contains MOLLUSCS & CRUSTACEANS			x
			DIETARY SUITABILITY			
			CERTIFIED VEGAN			x
			CERTIFIED VEGETARIAN			x
			CERTIFIED ORGANIC			x
			CERTIFIED BIODYNAMIC			x
			SUITABLE for VEGANS		x	
			SUITABLE for VEGETARIANS		x	
APPROVED BY		DATE				
GDT		23.10.2025				