

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	SAUVIGNON DEL VENETO I.G.T. 2024
Alcohol by Volume	12.5	%		
Production Area	VENETO, ITALY			
Grapes	Sauvignon			
Colour	White		Alivini Product Code	SAU-TORRESEL-----09D
Method	Stainless Steel			
Vinification	The grapes are vinified as a white wine, thanks to a soft pressing carried out immediately after their arrival at the winery. The must is cooled to 10°C so that it becomes naturally clear; the alcoholic fermentation is then triggered off with the addition of selected yeasts and is maintained at a temperature of 16-18°C.			
Product Picture	Tasting Notes and Wine Pairing			
	A dry white wine, straw-yellow in color with greenish highlights. The herbaceous fragrance, which is reminiscent of elderflowers, is typical of the variety. Attractively mellow fruit overlies a nice backbone of refreshing acidity. Hors d'oeuvres and fish recipes with sauces; vegetable risottos.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	96.218		KJ	330
Rectified concentrated grape must (maximum)	3.500		Kcal	79
Acidity regulator (tartaric acid) (maximum)	0.150			
Acidity regulator (malic acid) (maximum)	0.100			
Stabilising agent (carboxymethylcellulose)	0.010			
Stabilising agent (citric acid)	0.010			
Preservatives (sulphites)	0.010			
Antioxidant (ascorbic acid)	0.002			
CLOSURE TYPE			ALLERGENS	
Dropdown Menu			Y	N
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		Screw Cap (Stelvin)	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			DIETARY SUITABILITY	
g/L			Y	N
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)		1	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		6		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.				
Wine PH levels				
pH		3.3		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).				
STORAGE CONDITIONS				
Keep between 10-14°C				
ISSUED BY		DATE	APPROVED BY	
LAURA GASPAROTTO		01/09/2025	GDT	
			DATE	
			23.10.2025	