

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
					
Bottle Size	75	cl	Product Name	PECORINO TERRE DI CHIETI 'ORSETTO ORO' I.G.P. 2024	
Alcohol by Volume	12.5	%			
Production Area	ABRUZZO, ITALY				
Grapes	Pecorino				
Colour	White		Alivini Product Code	PEC-CASAL-----09D	
Method	Stainless Steel				
Vinification	Once ripe, the grapes are taken to the winery where they undergo careful selection. The grapes are instantly cooled and placed in a press where cryomaceration takes place to extract all the noble substances from the skins. The must obtained is fermented in regulated steel vats at 16°C. At the end of fermentation, the wine remains in contact with the yeasts for a period of one month and, once mature, is prepared for packaging.				
Product Picture		Tasting Notes and Wine Pairing			
		The Orsetto Oro line is inspired by the Marsican brown bear, symbol of the Abruzzo National Park, and it represents the contemporary face of tradition, featuring wines crafted to suit the modern palate while still conserving the elegance and delicacy that only long experience can achieve. Casal Thaulero's Orsetto Oro wines are seen as one of today's trendsetters in the Italian wine market. Straw yellow in colour with faint green reflections. The bouquet is fresh with pleasantly fruity notes. The freshness is mirrored on the palate which is simultaneously dry and harmonious. This is an excellent wine to enjoy as an aperitif or with appetizers and fish dishes.			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.685	KJ		283
Arabic gum		0.250	Kcal		68
Concentrated grape must		0.050			
Sulphites		0.015			
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		Synthetic Corks			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	DIETARY SUITABILITY		
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)		2.5			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.		5.6			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3			
STORAGE CONDITIONS					
Store in a dry place away from direct light and heat sources at a temperature not exceeding 24°C.					
ISSUED BY		DATE	APPROVED BY		DATE
SANTEUSANIO ALESSANDRA		29/01/2026	GDT		12.02.2026