



Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
<b>Bottle Size</b>	75	cl	<b>Product Name</b>	<b>SANGIOVESE MAREMMA TOSCANA D.O.C. 2022</b>	
<b>Alcohol by Volume</b>	13.5	%			
<b>Production Area</b>	TOSCANA, ITALY				
<b>Grapes</b>	Sangiovese		<b>Alivini Product Code</b>	<b>SAS-LAMOLE-----17D</b>	
<b>Colour</b>	Ruby red				
<b>Method</b>	Oak				
<b>Vinification</b>	Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine is aged for a brief but important period in small oak barrels.				
<b>Product Picture</b>					
			<b>Tasting Notes and Wine Pairing</b>		
			<p>This wine shows aromas of ripe Morello cherry, wild red berries and subtle sweet spice, leading to a medium-bodied palate that is fresh, well-balanced and expressive, with lively acidity, moderate supple tannins and a clean, savoury finish; approachable yet characterful, it pairs beautifully with classic Italian dishes such as tomato-based pasta, pizza, grilled or roasted meats, Tuscan salumi, pecorino cheese, hearty ragùs and herb-driven Mediterranean cuisine, where its acidity cuts richness and its red-fruit profile enhances savoury flavours.</p>		
<b>INGREDIENTS</b>			<b>VALUES</b>		
<b>List of Ingredients</b>	<b>%</b>		<b>ENERGY</b>	<b>Each 100ml</b>	
Grapes	99.96		<b>KJ</b>	330	
Arabic Gum	0.03		<b>Kcal</b>	79	
Sulphites	0.01				
			<b>ALLERGENS</b>		
				<b>Y</b>	<b>N</b>
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	<b>x</b>	
			Contains EGG (used in fining: e.g. egg albumin)		<b>x</b>
			Contains FISH (used in fining: e.g. isinglass)		<b>x</b>
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		<b>x</b>
			Contains GLUTEN & products made from GLUTEN		<b>x</b>
			Contains CELERY & products made from CELERY		<b>x</b>
			Contains NUTS (shell and nuts) + products made from NUTS		<b>x</b>
			Contains PEANUTS & products made from PEANUTS		<b>x</b>
			Contains SOYA & products made from SOYA		<b>x</b>
			Contains MUSTARD & products made from MUSTARD		<b>x</b>
			Contains SESAME SEEDS & products made from SESAME SEEDS		<b>x</b>
			Contains LUPINS		<b>x</b>
			Contains MOLLUSCS & CRUSTACEANS		<b>x</b>
			<b>DIETARY SUITABILITY</b>		
				<b>Y</b>	<b>N</b>
			CERTIFIED VEGAN		<b>x</b>
			CERTIFIED VEGETARIAN		<b>x</b>
			CERTIFIED ORGANIC		<b>x</b>
			CERTIFIED BIODYNAMIC		<b>x</b>
			SUITABLE for VEGANS	<b>x</b>	
			SUITABLE for VEGETARIANS	<b>x</b>	
<b>CLOSURE TYPE</b>			<b>Dropdown Menu</b>		
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		
<b>RESIDUAL SUGAR</b>			<b>g/L</b>		
<b>BRUT ZERO</b> (0-3 g/L = Bone Dry); <b>EXTRA BRUT</b> (3-6 g/L = Bone Dry); <b>BRUT</b> (6-12 g/L = Dry); <b>EXTRA DRY</b> (12-17 g/L = Fruity) <b>SEC</b> (17-32 g/L = Off-Dry) <b>DEMI SEC</b> (32-50 g/L = Sweet)			<b>0.3</b>		
<b>Total Acidity (TA)</b>			<b>g/L</b>		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			<b>5.3</b>		
<b>Wine PH levels</b>			<b>pH</b>		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			<b>3.41</b>		
<b>STORAGE CONDITIONS</b>					
Keep between 12-16 °C					
<b>ISSUED BY</b>		<b>DATE</b>		<b>APPROVED BY</b>	
Paolo Cammarota		01/09/2025		GDT	
				<b>DATE</b>	
				03.10.2025	