Your Logo

SUAVIA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini

Bottle Size	75	cl
Alcohol by Volume	12.5	%
Production Area	SOAVE, VENETO, ITALY	
Grapes	100% Garganega	
Colour	Bright straw yellow	
Method	Stainless Steel	
Vinification	Fermentation of 15 days at 14-16 °C. Vinification in steel vats for 15 months on the lees.	

Product Name	MASSIFITTI BIANCO VERONESE I.G.T. BIO 2022
Alivini Product Code	MAS-SUAVIA-------01D

Product Picture

Tasting Notes and Wine Pairing

It is a clear expression of Trebbiano di Soave: an historical grape variety that has almost been forgotten, is often misunderstood and confused. Massifitti is the result of a long and adventurous journey that began at the origins of this ancient variety in order to rediscover its character and authentic nature. This wine, born and bred on Fittà basalt, is a tribute to the land and its history. The vineyard covers an area of about 2 hectares, facing south at an altitude of 300 metres. The name Massifitti describes the composition of the volcanic soil of this area which is particularly rich in compact basaltic rocks of large dimensions. It was planted in 2006 using clones of old Trebbiano di Soave vines which were selected in collaboration with the laboratories of the Faculty of Agriculture of the University of Milan and Professor Attilio Scienza as part of the recovery project of this ancient variety.
Bright straw yellow in colour, it displays a bouquet of citrus and sweet spices which extend over mineral tones and marine perceptions. On the palate it is clean and vertical; the lively acidity is combined with an elegant and creamy structure. The finish is long and savoury.
Accompanies well appetizers and vegetables and fish based first courses. Excellent with oysters and raw seafood.

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	313
Kcal	75

ALLERGENS	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

CLOSURE TYPE	Dropdown Menu
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)

RESIDUAL SUGAR	g/L
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)	2.7

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.4

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.15

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS

Keep the product between 8 and 14 °C

ISSUED BY	DATE
Alessandra Tessari	26/01/2026

APPROVED BY	DATE
GDT	12.02.2026