




Your Logo			TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by																																											
																																																	
Bottle Size	75	cl	Product Name	MONTEPESCARI TOSCANA BIANCO I.G.T.																																													
Alcohol by Volume	12	%																																															
Production Area	AREZZO, TOSCANA, ITALY																																																
Grapes	Trebbiano, grape blend																																																
Colour	Brilliant straw yellow		Alivini Product Code	MON-ARETINO-----02D																																													
Method	Stainless Steel																																																
Vinification	In white with strict control of fermentation temperatures.																																																
Product Picture	Tasting Notes and Wine Pairing																																																
	<p>Visual: Brilliant straw yellow color with green ish hints.</p> <p>Smell: Fresh, fine, pleasantly fruity.</p> <p>Taste: It is a neutral, clean, pleasant, fruity and acidulous wine; it could also show a slight af tertaste of bitter almonds.</p>																																																
INGREDIENTS				VALUES																																													
List of Ingredients		%	ENERGY			Each 100ml																																											
Grapes		99.99	KJ			276																																											
Sulphites		0.01	Kcal			66																																											
			<table><tr><td>ALLERGENS</td><td>Y</td><td>N</td></tr><tr><td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td><td>x</td><td></td></tr><tr><td>Contains EGG (used in fining: e.g. egg albumin)</td><td></td><td>x</td></tr><tr><td>Contains FISH (used in fining: e.g. isinglass)</td><td></td><td>x</td></tr><tr><td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td><td></td><td>x</td></tr><tr><td>Contains GLUTEN & products made from GLUTEN</td><td></td><td>x</td></tr><tr><td>Contains CELERY & products made from CELERY</td><td></td><td>x</td></tr><tr><td>Contains NUTS (shell and nuts) + products made from NUTS</td><td></td><td>x</td></tr><tr><td>Contains PEANUTS & products made from PEANUTS</td><td></td><td>x</td></tr><tr><td>Contains SOYA & products made from SOYA</td><td></td><td>x</td></tr><tr><td>Contains MUSTARD & products made from MUSTARD</td><td></td><td>x</td></tr><tr><td>Contains SESAME SEEDS & products made from SESAME SEEDS</td><td></td><td>x</td></tr><tr><td>Contains LUPINS</td><td></td><td>x</td></tr><tr><td>Contains MOLLUSCS & CRUSTACEANS</td><td></td><td>x</td></tr></table>					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
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	<table><tr><td>DIETARY SUITABILITY</td><td>Y</td><td>N</td></tr><tr><td>CERTIFIED VEGAN</td><td></td><td>x</td></tr><tr><td>CERTIFIED VEGETARIAN</td><td></td><td>x</td></tr><tr><td>CERTIFIED ORGANIC</td><td></td><td>x</td></tr><tr><td>CERTIFIED BYODINAMIC</td><td></td><td>x</td></tr><tr><td>SUITABLE for VEGANS</td><td></td><td>x</td></tr><tr><td>SUITABLE for VEGETARIANS</td><td></td><td>x</td></tr></table>					DIETARY SUITABILITY	Y	N	CERTIFIED VEGAN		x	CERTIFIED VEGETARIAN		x	CERTIFIED ORGANIC		x	CERTIFIED BYODINAMIC		x	SUITABLE for VEGANS		x	SUITABLE for VEGETARIANS		x																					
DIETARY SUITABILITY	Y	N																																															
CERTIFIED VEGAN		x																																															
CERTIFIED VEGETARIAN		x																																															
CERTIFIED ORGANIC		x																																															
CERTIFIED BYODINAMIC		x																																															
SUITABLE for VEGANS		x																																															
SUITABLE for VEGETARIANS		x																																															
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																																															
RESIDUAL SUGAR		g/L	<table><tr><td>ISSUED BY</td><td>DATE</td></tr><tr><td>LUCA MARTELLI</td><td>04/09/2025</td></tr></table>					ISSUED BY	DATE	LUCA MARTELLI	04/09/2025																																						
ISSUED BY	DATE																																																
LUCA MARTELLI	04/09/2025																																																
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)		4																																															
Total Acidity (TA)		g/L	<table><tr><td>APPROVED BY</td><td>DATE</td></tr><tr><td>GDT</td><td>15.09.2025</td></tr></table>					APPROVED BY	DATE	GDT	15.09.2025																																						
APPROVED BY	DATE																																																
GDT	15.09.2025																																																
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.11																																															
Wine PH levels		pH																																															
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45																																															
STORAGE CONDITIONS																																																	
Keep the product in a dark, dry place at a temperature below 20°C																																																	