

DELL'ARETINO

## TECHNICAL SHEET with Allergens & Tasting Notes



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Bottle Size	75	cl	Product Name			
Alcohol by Volume	12.5	%		Product	Product	
Production Area	AREZZO, TOSCANA,	ITALY		MONTEPESCARI TOSCANA ROSSO I.G.T.		
Grapes	Sangiovese, Merlot, Cabernet,	Canaiolo, etc.				
Colour	Lively and bright ruby red colour					
Method	Stainless Steel		Alivini Product	MON-ARETINO05D		
Vinification	Traditional, with macera crushed grapes.	tion of	Code			
Product Picture	Tasting Notes and Wine Pairing					



Visual: Lively and bright ruby red colour tending to garnet with aging.

Smell: Vinous, clear, distinctive and delicate; it improves with maturation.

Taste: It is a well-balanced wine between fruity and tangy; it is tannic, medium in body and structure, round and pleasant.

INGREDIENTS			
List of Ingredients	%		
Grapes	99.99		
Sulphites	0.01		

VALUES			
ENERGY	Each 100ml		
KJ	289		
Kcal	69		

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	Synthetic Corks
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)	4

ALLERGENS	Υ	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	х	
Contains EGG (used in fining: e.g. egg albumin)		х
Contains FISH (used in fining: e.g. isinglass)		х
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		х
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		х
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

Total Acidity (TA)	g/L	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5	
Wine PH levels	рН	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.5	
STORAGE CONDITIONS		

	DIETARY SUITABILITY	Υ	N
	CERTIFIED VEGAN		x
	CERTIFIED VEGETARIAN		x
	CERTIFIED ORGANIC		x
	CERTIFIED BYODINAMIC		х
1	SUITABLE for VEGANS		х
	SUITABLE for VEGETARIANS		x
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ISSUED BY	DATE
LUCA MARTELLI	04/09/2025

Keep the product in a dark, dry place at a temperature below 20°C

APPROVED BY	DATE
GDT	15.09.2025