

Your Logo		Distributed to the UK by		
 Contadi Castaldi FRANCIACORTA		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	FRANCIACORTA BRUT D.O.C.G.
Alcohol by Volume	12.5	%		
Production Area	FRANCIACORTA, LOMBARDIA, ITALY			
Grapes	80% Chardonnay, 10% Pinot Nero, 10% Pinot Bianco			
Colour	Yellow		Alivini Product Code	FRA-CONTADI-----01D
Method	Classico/Champenoise			
Vinification	Soft pressing, cold settling, inoculation with selected yeast. Fermentation of 20 days in stainless steel. Partial malolactic fermentation.			
Product Picture	Tasting Notes and Wine Pairing			
	This is a lively brut, full of fragrance, tending to smoothness and an accessible sensory language, with a balanced and versatile style. In the glass it is yellow in colour with greenish reflections, enlivened by a fine and persistent perlage. The nose is fresh, with floral notes of lime, shades of citrus, white peach and green pepper. The mouth is tight and crisp, fresh and vertical, full-bodied, refined and with a lingering very enjoyable finish.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.98		KJ	297
Tartaric acid	0.01		Kcal	71
Potassium metabisulfite	0.01			
CLOSURE TYPE			ALLERGENS	
Dropdown Menu			Y	N
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	Champagne/Sparkling Wine Cork		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x
			Contains EGG (used in fining: e.g. egg albumin)	
			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				
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)	5			
Total Acidity (TA)				
g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.2			
Wine PH levels				
pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.2			
STORAGE CONDITIONS				
Keep the product between 12-14° C				
ISSUED BY			APPROVED BY	
DATE			DATE	
CONTADI CASTALDI			GDT	
27/10/2025			06.11.2025	