

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
<b>Bottle Size</b>	75	cl	<b>Product Name</b>	<b>DONNA AUGUSTA SALENTO BIANCO I.G.P. 2019</b>	
<b>Alcohol by Volume</b>	13	%			
<b>Production Area</b>	<b>PUGLIA, ITALY</b>				
<b>Grapes</b>	Fiano 30%, Verdeca 30%, Chardonnay 40%				
<b>Colour</b>	White		<b>Alivini Product Code</b>	<b>DON-VESPA-----01D</b>	
<b>Method</b>	<b>Stainless Steel &amp; Oak</b>				
<b>Vinification</b>	<p>The grapes are harvested and vinified separately. After gentle pressing, they undergo pre-fermentation cryomaceration for approximately 6 hours at 10°C. Verdeca is vinified as a white wine, Fiano undergoes a 4-hour maceration, and Chardonnay undergoes a 12-hour maceration. Subsequently, the clean musts ferment at 14°C for approximately 20 days, each grape with its own yeasts. The Chardonnay ferments 60% in steel and 40% in barriques. It is aged in wood for 6 months, where it undergoes malolactic fermentation. The Verdeca and Fiano ferment in steel. At the end of the aging period, the wine is blended and bottled. Malolactic fermentation of Chardonnay only.</p>				
<b>Product Picture</b>	<b>Tasting Notes and Wine Pairing</b>				
	<p>On the nose, it features notes of honey and banana (reflecting the Fiano and Chardonnay), balanced with more complex hints of spices, bergamot, bitter almond and sage. On the palate, the wine is elegant and well-balanced, with freshness and a long, persistent finish characterized by hints of Mediterranean herbs and spice. It's aged for six months in barriques (for the Chardonnay) and in stainless steel (for the Fiano and Verdeca), with further bottle ageing.</p> <p>Ideal serving temperature: 12-14 °C. It's a sophisticated, aromatic white — perfect with seafood, fresh fish, or lighter Mediterranean dishes.</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>		304
Potassium metabisulfite		0.01	<b>Kcal</b>		73
Potassium polyaspartate		0.01			
L-Ascorbic acid		0.01			
Packing nitrogen		0.01			
<b>CLOSURE TYPE</b>			<b>ALLERGENS</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		<b>Dropdown Menu</b>			<b>Y</b>
		Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		<b>N</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>RESIDUAL SUGAR</b>			<b>DIETARY SUITABILITY</b>		
		<b>g/L</b>			<b>Y</b>
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)		<b>3</b>	CERTIFIED VEGAN		<b>N</b>
			CERTIFIED VEGETARIAN		<b>x</b>
			CERTIFIED ORGANIC		<b>x</b>
			CERTIFIED BYODINAMIC		<b>x</b>
			SUITABLE for VEGANS		<b>x</b>
			SUITABLE for VEGETARIANS		<b>x</b>
<b>Total Acidity (TA)</b>					
The combined amount of all the natural acids present in the wine, primarily tartanic and malic acids.		<b>g/L</b>			
		<b>5.9</b>			
<b>Wine PH levels</b>					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		<b>pH</b>			
		<b>3.27</b>			
<b>STORAGE CONDITIONS</b>					
Store the product at a temperature below 20°C					
<b>ISSUED BY</b>		<b>DATE</b>	<b>APPROVED BY</b>		<b>DATE</b>
Paolo Pezarossa		08/09/2025	GDT		15.09.2025