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TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by



Bottle Size	75	cl	Product Name	PROSECCO DIRUPO VALDOBBIADENE BRUT D.O.C.G.
Alcohol by Volume	11.5	%		2023
Production Area	VALDOBBIADENE, VENETO, ITALY		Alivini Product Code	PRO-ANDREOLA----02D
Grapes	90% Glera, 5% Bianchetta, 5% Perera			
Colour	Soft yellow with greenish highlights		Alivini Product Code	
Method	Charmat (Martinotti)			
Vinification	White soft pressed		Alivini Product Code	

Product Picture	Tasting Notes and Wine Pairing
	<p>The union of these different situations produces wine that is complete, well-balanced and pleasant. The elegance of sandstone, the finesse of limestone and the depth of marl come together in this blend to make a wine that has become a symbol of the quality Andreola is renowned for. The colour of Dirupo Brut is soft yellow with greenish highlights, the perlage is fine, copious and lingering and the froth creamy. The scents evoke spring blooms such as hawthorn and acacia blossoms, delicate citrus fruit and a hint of fresh fruit (green apples, peaches). In the mouth it is generous and flavourful, energetic, but delicate and rounded.</p> <p>Ideal as an aperitif and with fish and white meat.</p> <p>Recommended serving temperature 6-8 °C.</p>

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	99.98	KJ	297
Sugar syrup	0.01	Kcal	71
Antioxidants: E224, E302	0.01		

CLOSURE TYPE	Dropdown Menu	ALLERGENS	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	Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	X	

RESIDUAL SUGAR	g/L	ALLERGENS	Y	N
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)	8	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	

Total Acidity (TA)	g/L	DIETARY SUITABILITY	Y	N
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5	CERTIFIED VEGAN	X	

Wine PH levels	pH	DIETARY SUITABILITY	Y	N
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.2	CERTIFIED VEGETARIAN	X	

STORAGE CONDITIONS	SUITABLE for VEGANS	SUITABLE for VEGETARIANS
Keep in a cool place with constant humidity, away from light.		X

ISSUED BY	DATE	APPROVED BY	DATE
ANDREOLA	25/09/2025	GDT	15.10.2025