



Your Logo			Distributed to the UK by		
					
TECHNICAL SHEET with Allergens & Tasting Notes					
Bottle Size	75	cl	Product Name	MARSALA FINE IP AMBRA DRY D.O.C.	
Alcohol by Volume	17	%			
Production Area	MARSALA, SICILY, ITALY				
Grapes	Grillo, Catarratto, Inzolia				
Colour	Amber		Alivini Product Code	MAR-INTORCIA-----01D	
Method	Fortified				
Vinification	Fortified Wine				
Product Picture	Tasting Notes and Wine Pairing				
	Ethereal aroma, smooth and moderately sweet taste; pairs excellently with pastries in general, especially those with almonds and ricotta				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY	Each 100ml	
Grapes		91.0	KJ	449	
Alcohol		7.5	Kcal	108	
Concentrated grape must (cooked must, DOC Marsala base)		1.4			
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		Screw Cap (Stelvin)	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
RESIDUAL SUGAR		g/L	DIETARY SUITABILITY	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)		33	CERTIFIED VEGAN		X
			CERTIFIED VEGETARIAN		X
			CERTIFIED ORGANIC		X
			CERTIFIED BYODINAMIC		X
			SUITABLE for VEGANS	X	
			SUITABLE for VEGETARIANS	X	
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		4.3			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45			
STORAGE CONDITIONS					
Store in a cool, dry place					
ISSUED BY		DATE	APPROVED BY		DATE
Francesco Intorcia & Figli s.n.c		25/09/2025	GDT		14.10.2025