




Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size	75	cl	Product Name	VERMENTINO MAREMMA TOSCANA D.O.C. 2022		
Alcohol by Volume	14.5	%				
Production Area	TOSCANA, ITALY					
Grapes	Vermentino					
Colour	Bright straw yellow		Alivini Product Code	SAS-LAMOLE-----13D		
Method	Stainless Steel					
Vinification	The grapes are harvested at optimal ripeness to ensure maximum aromatic expression and structural balance. After harvest, they undergo a gentle pressing to extract the juice while preserving delicate aromas. Fermentation takes place entirely in stainless steel tanks, followed by approximately five months of aging on the lees.					
Product Picture 			Tasting Notes and Wine Pairing			
			A bright and aromatic profile, with fresh citrus, green apple, and white peach on the nose, complemented by subtle floral and herbal hints. On the palate, it is crisp and lively, with zesty acidity, a touch of minerality, and a creamy texture from lees aging, finishing clean and refreshing. For food pairing, this Vermentino shines with seafood dishes such as grilled fish, shellfish, or calamari, as well as light pasta with olive oil or pesto. It also pairs beautifully with fresh salads, soft cheeses, and Mediterranean cuisine, making it a versatile choice for light, flavourful meals.			
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Grapes		99.991	KJ		317	
Sulphites		0.006	Kcal		76.5	
Gum Arabic		0.003				
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		Screw Cap (Stelvin)				
RESIDUAL SUGAR		g/L				
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		0.47				
Total Acidity (TA)		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.42				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.29				
STORAGE CONDITIONS						
Keep between 12-14°C						
ISSUED BY		DATE	APPROVED BY		DATE	
Paolo Cammarota		07/01/2026	GDT		13.01.2026	