

Your Logo  ALESSANDRO di CAMPOREALE		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by 	
Bottle Size	75	cl	Product Name	BENEDE CATARRATTO DOC SICILIA BIO 2022			
Alcohol by Volume	12.5	%					
Production Area	CAMPOREALE, SICILY, ITALY						
Grapes	100% Catarratto						
Colour	Bright straw yellow		Alivini Product Code	BEN-CAMPOREALE---04D			
Method	Stainless Steel						
Vinification	The grapes, once destemmed and chilled, are softly pressed and fermented in steel tanks at low temperature (14-15 °C)						
Product Picture	Tasting Notes and Wine Pairing						
	Aroma: evident and intense notes of almond, white peach, orange blossom and citrus, complemented with hints of spices so as to compose a fine and captivating bouquet Taste: this wine's main features are freshness and pleasantness, alongside its uncommon liveliness Pairings: ideal with seafood appetizers and charcoal-grilled prawns and scampi						
INGREDIENTS			VALUES				
List of Ingredients		%	ENERGY		Each 100ml		
Organic grapes		99.99	KJ		293		
Sulphites		0.01	Kcal		70		
CLOSURE TYPE		Dropdown Menu	ALLERGENS				
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		Synthetic Corks			Y	N	
			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				
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)		1.33			Y	N	
			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.		5.85					
Wine PH levels		pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.18					
STORAGE CONDITIONS							
Store in a dry, cool place, away from light							
ISSUED BY		DATE	APPROVED BY		DATE		
Anna Alessandro		27/10/2025	GDT		06.10.2025		