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| Your Logo | | TECHNICAL SHEET with Allergens & Tasting Notes | | Distributed to the UK by | |
|  | | | |  | |
| Bottle Size | 1.5 | lt | Product Name | PROSECCO DIRUPO VALDOBBIADENE BRUT D.O.C.G. 2022 | |
| Alcohol by Volume | 11.5 | % | | | |
| Production Area | VALDOBBIADENE, VENETO, ITALY | | | | |
| Grapes | 90% Glera, 5% Bianchetta, 5% Perera | | Alivini Product Code | PRO-ANDREOLA-----05D | |
| Colour | Soft yellow with greenish highlights | | | | |
| Method | Charmat (Martinotti) | | | | |
| Vinification | White soft pressed | | | | |
| 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. Ideal as an aperitif and with fish and white meat. 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 | | | |
| | | | ALLERGENS | | |
| | | | 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 |
| CLOSURE TYPE | | Dropdown Menu | DIETARY SUITABILITY | | |
| 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 | Y | N | |
| | | | CERTIFIED VEGAN | | x |
| | | | CERTIFIED VEGETARIAN | | x |
| | | | CERTIFIED ORGANIC | | x |
| | | | CERTIFIED BYODINAMIC | | x |
| | | | SUITABLE for VEGANS | x | |
| | | | SUITABLE for VEGETARIANS | x | |
| RESIDUAL SUGAR | | g/L | | | |
| 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 | | | |
| | | | | | |
| Total Acidity (TA) | | g/L | | | |
| The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids. | | 5.5 | | | |
| | | | | | |
| Wine PH levels | | pH | | | |
| Indicate the pH of the wine (a number, usually between 2.9 and 4.0). | | 3.2 | | | |
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| STORAGE CONDITIONS | | | | | |
| Keep in a cool place with constant humidity, away from light. | | | | | |
| | | | | | |
| ISSUED BY | DATE | | APPROVED BY | | DATE |
| ANDREOLA | 25/09/2025 | | GDT | | 15.10.2025 |