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TECHNICAL SHEET with Allergens & Tasting Notes

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Bottle Size	75	cl	Product Name	HELENA NERO DI TROIA I.G.T. 2015
Alcohol by Volume	14.5	%		
Production Area	PUGLIA, ITALY			
Grapes	Nero Di Troia		Alivini Product Code	HEL-VESPA-----02D
Colour	Red			
Method	Stainless Steel			
Vinification	Maceration on the skins for 15 days with numerous punching downs. 20% bleeding. Aged entirely in Never and Troncais barriques for 12 months.			

Product Picture	Tasting Notes and Wine Pairing
	<p>The heart of Vespa's passion is the production of wines of great quality, wines that interpret a territory and the great power that Puglia has in its wines, bringing a breath of freshness and novelty, offering wines of great balance and pleasantness to the world. The Helena is a brand-new project launched in 2017 in order to showcase the traditional greatness of the indigenous Nero Di Troia grape. Made in homage to the legendary "Helen of Troy" it is an exclusive wine of limited production (6,000 bottles of the 2015 vintage) produced from vines aged over 50 years old where each bottle is uniquely numbered. This wine was famously presented to King Charles of the British Royal Family in 2016 before the official launch, and was praised for its unique style.</p> <p>Body is intense, nose spicy, palate persistent. Food suggestions: grilled meat. Serve at a temperature between 16 and 18°C</p>

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	99.96	KJ	335
Potassium metabisulfite	0.01	Kcal	80
Gum arabic	0.01		
Packing nitrogen	0.01		
Potassium polyaspartate	0.01		
CLOSURE TYPE		ALLERGENS	
	Dropdown Menu		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		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x
	Natural Cork	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		DIETARY SUITABILITY	
	g/L		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)	1	CERTIFIED VEGAN	x
		CERTIFIED VEGETARIAN	x
		CERTIFIED ORGANIC	x
		CERTIFIED BYODINAMIC	x
		SUITABLE for VEGANS	x
		SUITABLE for VEGETARIANS	x
Total Acidity (TA)		ISSUED BY	
	g/L		DATE
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.9	Paolo Pezzarossa	08/09/2025
		APPROVED BY	
			DATE
		GDT	15.09.2025
Wine PH levels		STORAGE CONDITIONS	
	pH	Store the product at a temperature below 20°C	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.58		