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DONNACHIARA
Montefalcione

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**13**	**%**
Production Area	**CAMPANIA, ITALY**	
Grapes	100% Fiano	
Colour	White	
Method	**Stainless Steel**	
Vinification	The wine ferments in steel tanks and is then bottled.	

Product Name	**FIANO DI AVELLINO D.O.C.G. 2023**
Alivini Product Code	**FIA-DONNACHIARA--01D**

Product Picture

Nestled in the vineyards of Montefalcione, this wine is crafted exclusively from Fiano grapes grown in chalky clay soils and trained using the Guyot system. The grapes undergo a precise process: cooled to 10°C, they are gently pressed for 4-6 hours followed by static decantation. This is to maintain the natural, crisp freshness of the grapes, without undergoing a secondary fermentation process called malolactic fermentation, which would otherwise impart a smoother and creamier texture.
Its bouquet elegantly combines hints of almonds, walnuts, floral notes, and tropical fruit. On the palate, it offers a dry, warm, and smooth experience with a pleasing body.
Serve chilled between 12-14°C to fully appreciate its vibrant character. Ideal pairings include seafood, particularly shellfish, pasta with light sauces, and white meats.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.99
Sulphites	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	301
Kcal	72

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
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	Diam

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)	**0.2**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**6.13**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.27**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS		x
SUITABLE for VEGETARIANS		x

STORAGE CONDITIONS
Keep and store the product in a dry place - away from heat and light.

ISSUED BY	DATE
Adele Donniacuo	25/07/2025

APPROVED BY	DATE
ME	26.08.2025