

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
					
Bottle Size	75	cl	Product Name	MONTEPULCIANO D'ABRUZZO 'ORSETTO ORO' D.O.P. 2021	
Alcohol by Volume	13.5	%			
Production Area	ABRUZZO, ITALY				
Grapes	Montepulciano				
Colour	Red		Alivini Product Code	ORS-CASAL-----08D	
Method	Stainless Steel				
Vinification	Grapes are crushed and destemmed, then placed in steel tanks to ferment with the skins for 6 days at a controlled temperature of 28°C. During this phase, alcoholic fermentation takes place and the skins, rich in polyphenols and anthocyanins, extract their vibrant red colour. The wines obtained are then stored in steel containers. Once the tannins have matured and the organoleptic characteristics have evolved, they are prepared for bottling.				
Product Picture		Tasting Notes and Wine Pairing			
		The Orsetto Oro line by Casal Thaulero, inspired by the Marsican brown bear of the Abruzzo National Park, epitomises the contemporary face of tradition. These wines are crafted to suit modern palates while conserving the elegance and delicacy that only long experience can achieve. Recognised as trendsetters in the Italian wine market, Orsetto Oro wines stand out for their quality and style. Made from Montepulciano grapes grown in the Abruzzo region, this wine showcases a deep ruby red colour. The bouquet is ethereal and complex, with enticing notes of sour black cherry and soft fruits. On the palate, it is round, elegant, full-bodied, and velvety, finishing with a spicy hint. Initially aged in stainless steel tanks and subsequently in oak barrels, this wine boasts an alcohol content of 13.5%. Best served at 16-18°C (61-64°F), it pairs perfectly with pasta dishes, roasted and grilled meats, game, and mature cheeses. Enjoy this exquisite wine as a testament to the harmonious blend of tradition and modernity.			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.535	KJ		305
Concentrated grape must		0.400	Kcal		74
Arabic gum		0.050			
Sulphites		0.015			
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		Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
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)		4	CERTIFIED VEGAN		
Total Acidity (TA)		g/L	CERTIFIED VEGETARIAN		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.1	CERTIFIED ORGANIC		
Wine PH levels		pH	CERTIFIED BYODINAMIC		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.59	SUITABLE for VEGANS		
STORAGE CONDITIONS			SUITABLE for VEGETARIANS		
Store in a dry place away from direct light and heat sources at a temperature not exceeding 24°C.					
ISSUED BY	DATE		APPROVED BY		DATE
SANTEUSANIO ALESSANDRA	29/07/2025		GDT		24.10.2025