

TECHNICAL SHEET with Allergens & Tasting Notes



Bottle Size	75	cl			
Alcohol by Volume	13.5	%	Product Name		
Production Area	CASTAGNETO CARDUCCI, ITALY	TOSCANA,		ANTILLO BOLGHERI ROSSO D.O.C. 2022	
Grapes	Sangiovese, Cabernet Sauvigno	n, Petit Verdot			
Colour	Red				
Method	Oak		Alivini		
Vinification	Aging takes place for 9 months in barrels, on the lees, with weekly clarified with some racking, not there is an aging in bottle for 3 mostorage conditions	y stirring. It is filtered. Then, onths, in the best	Product Code	ANT-PODGUADO08D	
Dundrigh Dintring			Tantina N	ates and Mine Delains	



Tasting Notes and Wine Pairing

Antillo, meaning "sunny place," aptly describes the vineyards where this wine is produced. The label features depictions of vine leaves and grape clusters inspired by ancient Etruscan amphorae. The region is known for its intense light, sea breeze, and climate moderated by its proximity to the sea.

Expansive, intense aroma of wild berries, particularly blackberry and raspberry, with a subtle spicy note. The wine is well-structured and persistent, with crisp and lively qualities, revealing rich and balanced tannins.

Suggested to be served at 18°C (64°F). Very versatile in food pairing, it goes well with both meat and intense vegetarian dishes.

INGREDIENTS		
List of Ingredients	%	
Grapes	99.99	
Sulphites	0.01	

VALUES	
ENERGY	Each 100ml
KJ	310
Kcal	75

ALLERGENS

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)	0.4
Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.18

) x	ins SULPHUR DIOXIDE / SULPHITES (>10 ppm)
	ontains EGG (used in fining: e.g. egg albumin)
	Contains FISH (used in fining: e.g. isinglass)
inate)	ILK (used in fining: e.g. casein or potassium caseinate)
	tains GLUTEN & products made from GLUTEN
	stains CELERY & products made from CELERY
JTS	NUTS (shell and nuts) + products made from NUTS
	ains PEANUTS & products made from PEANUTS
	Contains SOYA & products made from SOYA
)	ins MUSTARD & products made from MUSTARD
SEEDS	SAME SEEDS & products made from SESAME SEEDS
	Contains LUPINS
	Contains MOLLUSCS & CRUSTACEANS

Wine PH levels	рН
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.5
STORAGE CONDITIONS	

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

ISSUED BY	DATE
MICHELA MARCHI	25/09/2025

Keep the product between 14°C/18°C

APPROVED BY	DATE
GDT	17.11.2025