

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	PODERALTA ROSSO MAREMMA TOSCANA RISERVA D.O.C. 2019	
Alcohol by Volume	14.5	%			
Production Area	TOSCANA, ITALY				
Grapes	Cabernet Sauvignon, Sangiovese		Alivini Product Code	SAS-LAMOLE-----16D	
Colour	Deep red				
Method	Oak				
Vinification	After destemming and crushing, fermentation takes place in temperature-controlled stainless-steel tanks with extended skin maceration, using techniques such as pump-overs and délestage. Once alcoholic fermentation is complete, the wine is transferred to French oak barriques, where it matures for about 18 months, before further bottle aging prior to release.				
Product Picture	Tasting Notes and Wine Pairing				
		<p>On the nose it offers intense aromas of ripe black cherry, blackberry and plum, followed by notes of sweet spices, tobacco, leather and a hint of balsamic freshness from oak aging. The palate is full-bodied and well structured, with firm yet polished tannins, balanced acidity and a long, persistent finish marked by dark fruit and subtle vanilla and cocoa nuances. This wine pairs excellently with rich Tuscan dishes such as braised beef, wild boar ragù, roasted lamb, grilled steak, and game meats, as well as with aged hard cheeses like Pecorino Toscano or Parmigiano Reggiano.</p>			
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.805	KJ		341
Gum Arabic		0.180	Kcal		82
Metatartaric acid		0.010			
Sulphites		0.005			
CLOSURE TYPE			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		Dropdown Menu			
Natural Cork			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
RESIDUAL SUGAR			DIETARY SUITABILITY		
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		g/L			
		0.25	CERTIFIED VEGAN		X
			CERTIFIED VEGETARIAN		X
			CERTIFIED ORGANIC		X
			CERTIFIED BIODYNAMIC		X
			SUITABLE for VEGANS		X
			SUITABLE for VEGETARIANS		X
Total Acidity (TA)					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		g/L			
		5.28			
Wine PH levels					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		pH			
		3.51			
STORAGE CONDITIONS					
Keep between 14-16°C					
ISSUED BY		DATE	APPROVED BY		DATE
Paolo Cammarota		07/01/2026	GDT		13.01.2026