




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
 TERRE DE LA CVSTODIA AZIENDA AGRARIA					
Bottle Size	75	cl	Product Name	EXUBERA MONTEFALCO SAGRANTINO D.O.C.G. 2017	
Alcohol by Volume	15	%			
Production Area	GUALDO CATTANEO, UMBRIA, ITALY				
Grapes	Sagrantino		Alivini Product Code	EXU-FARCHION-----04D	
Colour	Intense and deep ruby color				
Method	Stainless Steel & Oak				
Vinification	The destemmed grapes are gently crushed and transferred to temperature-controlled stainless steel fermenters with selected yeasts. Pump-overs begin immediately to submerge the cap, limit oxidation, ensure even yeast distribution, and extract aromas and color. Alcoholic fermentation lasts about 15 days. After pressing, malolactic fermentation occurs in stainless steel at controlled temperatures. The wine is then racked and aged in barriques for 18–24 months, followed by at least 12 months of bottle aging.				
Product Picture					
			<p>The typical aromas of the grape variety—yellow fruit and Mediterranean herbs—give way to more evolved notes of spices and candied citrus.</p> <p>On the palate, it is full and enveloping, while still maintaining its distinctive freshness.</p> <p>Serve at a temperature of 12–14°C, paired with truffle-based first courses, spiced chicken, or baked fish.</p>		
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		345
Sulphites		0.01	Kcal		83
			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
			DIETARY SUITABILITY		
					Y N
			CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BYODINAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		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		Natural Cork			
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)		4			
Total Acidity (TA)					
		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.2			
Wine PH levels					
		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.65			
STORAGE CONDITIONS					
Store away from light and heat sources					
ISSUED BY		DATE	APPROVED BY		DATE
Francesco Vittorio Passeri		27/08/2025	GDT		14.09.2025