

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	TUFICO VERDICCHIO DEI CASTELLI DI JESI RISERVA D.O.C.G. 2019
Alcohol by Volume	13.5	%		
Production Area	CUPRAMONTANA, MARCHE, ITALY			
Grapes	Verdicchio			
Colour	Intense straw yellow, very bright with golden green reflections		Alivini Product Code	TUF-COLONNAR-----02D
Method	Oak			
Vinification	Late manual grape-picking. Fermentation at low temperatures. Settlement in its own yeast for approximately seven months. Refinement in bottles for at least six months			
Product Picture	Tasting Notes and Wine Pairing			
	TASTE: Dry, soft and sapid with a perfect balance between the hard and soft components. Very long persistence and perfect correspondence with the fruity floral, vegetal and mineral olfactory scents. ACCOMPANIMENTS: Raw pork salted meat of any kind, medium matured cheeses, first course pasta and rice dishes with vegetable sauces and mushrooms, white truffle, seafood and shellfish. Grilled fish, noble fish cooked in a sauce, shellfish cooked in any manner, white meats cooked in a sauce			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.979		KJ	325
Citric acid	0.010		Kcal	78
Sulphites	0.010			
Ascorbic acid	0.001			
CLOSURE TYPE			ALLERGENS	
Dropdown Menu			Y	N
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)	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	
g/L			Y	N
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)		3	CERTIFIED VEGAN	x
			CERTIFIED VEGETARIAN	x
			CERTIFIED ORGANIC	x
			CERTIFIED BYODINAMIC	x
			SUITABLE for VEGANS	x
			SUITABLE for VEGETARIANS	x
Total Acidity (TA)				
g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6		
Wine PH levels				
pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3		
STORAGE CONDITIONS				
Keep the product between 14-16°C				
ISSUED BY		DATE	APPROVED BY	
Giulio Piazzini		03/11/2025	GDT	
			DATE	
			06.11.2025	