




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
 TERRE DE LA CUVSTODIA AZIENDA AGRARIA					
Bottle Size	75	cl	Product Name	GRECHETTO DI MONTEFALCO D.O.C. 2023	
Alcohol by Volume	13	%			
Production Area	MONTEFALCO, UMBRIA, ITALY				
Grapes	Grechetto		Alivini Product Code	CUS-FARCHION-----10D	
Colour	Intense yellow color with golden hints				
Method	Stainless Steel & Oak				
Vinification	The grapes undergo gentle, oxygen-free pressing, followed by 24 hours of static decantation. The clarified must is inoculated with selected yeasts and fermented at low temperatures for 12–14 days in stainless steel. Part of the wine then continues fermenting in barriques. Both portions mature on the lees for 4 months before blending. The wine completes its aging in stainless steel and finishes with 2 months of bottle refinement.				
Product Picture	Tasting Notes and Wine Pairing				
	<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		99.98	KJ		293
Ascorbic acid		0.01	Kcal		70
Sulphites		0.01			
			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
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)		3.3	DIETARY SUITABILITY		
			Y		N
			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).		3.5			
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