Your Logo

Castello di Spessa

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	13.5	%
Production Area	COLLIO, FRIULI-VENEZIA GIULIA, ITALY	
Grapes	Friulano	
Colour	Straw yellow with green reflections	
Method	Stainless Steel	
Vinification	Fermentation in stainless steel tanks at controlled temperature at 15° C. A part of the must is kept in contact with the skins for a few days during fermentation, to extract more aromas. It is refined in steel until the end of March on the fine lees and then in the bottle.	

Product Name	RASSAUER FRIULANO COLLIO D.O.C. 2022
Alivini Product Code	RAS-SPESSA-------01D

Product Picture

Tasting Notes and Wine Pairing

TASTING NOTES

Straw yellow colour with shades of green, accompanied by a complex nose combining fruity hints of apricots and peaches with floral and mineral notes. The weighty palate vaunts perfect acidic grip, ensuring excellent lenght and creaminess.

FOOD PAIRING

It pairs magnificently with hand-sliced Prosciutto Crudo di San Daniele. Excellent with hard boiled eggs and asparagus, with spring herb frittatas, with bean and pearl barley soup, with risotto with asparagus tips and with grilled radicchio di Treviso.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.98
Rectified concentrated grape must	0.01
Sulphites	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	331
Kcal	79

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)	**0.61**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.19**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.4**

STORAGE CONDITIONS
Keep the product between 12 and 14°C

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	

ISSUED BY	DATE
Mattia Picech	28/11/2025

APPROVED BY	DATE
GDT	12.12.2025