

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
					
Bottle Size	75	cl	Product Name	"VINI DELLA TRADIZIONE" LAMBRUSCO GRASPAROSSA SECCO D.O.P.	
Alcohol by Volume	10	%			
Production Area	CASTELVETRO DI MODENA, EMILIA- ROMAGNA, ITALY				
Grapes	Lambrusco Grasparossa				
Colour	Deep ruby red colour with violet hues		Alivini Product Code	LAM-SETTE-----02D	
Method	Charmat (Martinotti)				
Vinification	Pre-fermentation maceration for approx. 24/48 hours. First fermentation in concrete tanks at a controlled temperature of 16/18°C degrees. Secondary fermentation and sparkling in an pressure tanks.				
Product Picture			Tasting Notes and Wine Pairing		
			One of our wines ever since appreciated and awarded in the world. Best Buy per Wine Enthusiast, Gold Medal Gilbert & Gaillard. The most famous wines of Modena with an excellent quality price mix. The traditional grape variety of our territory which represent the freshest, most genuine and convivial side of Modena. The vineyards are located in areas rich in history and exceptional natural characteristics. Sandy clays rich in limestone and lean, permeable soils create the perfect conditions for enhancing the typical vines of our area. A selection of the best grapes of Modena hills, and province, with a fragrant and unique aroma. Lambrusco Grasparossa Secco DOP di Castelvetro I Vini della Tradizione is produced in a winery in the heart of Lambrusco Grasparossa's territory with pure selected Lambrusco Grasparossa D.O.P. grapes. Harvest: end of September, beginning of October. This wine can describe the care of the land, the vines and the community. Bouquet: Intense fruity scent; Flavour: Good and persistent body, pleasantly velvety and enveloping; Serving temperature: 10° - 12°C; Serving combinations: It's recommended with tasty first an second courses of the Italian kitchen tradition, everyday table wine.		
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grape		99.94	KJ		272
Concentrated must		0.02	Kcal		65
Tartaric acid		0.01			
Malic acid		0.01			
Sulphites		0.01			
Polyaspartate		0.01			
CLOSURE TYPE		Dropdown Menu	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		Champagne/Spa rkling Wine Cork	Y N		
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
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)		10	Contains EGG (used in fining: e.g. egg albumin)		
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.5	Contains MILK (used in fining: e.g. casein or potassium caseinate)		
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.35	Contains CELERY & products made from CELERY		
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS		
Keep the product between 10°C and 20°C			Contains PEANUTS & products made from PEANUTS		
ISSUED BY		DATE	Contains SOYA & products made from SOYA		
Silvia Prini		16/07/2025	Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
			DIETARY SUITABILITY		
			Y N		
			CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BYODINAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
APPROVED BY		DATE			
GDT		27.10.2025			