

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by																																											
																																															
Bottle Size	75	cl	Product Name	"VINI DELLA TRADIZIONE" LAMBRUSCO GRASPAROSSA AMBILE D.O.P.																																											
Alcohol by Volume	8	%																																													
Production Area	CASTELVETRO DI MODENA, EMILIA-ROMAGNA, ITALY																																														
Grapes	Lambrusco Grasparossa		Alivini Product Code	LAM-SETTE-----01D																																											
Colour	Ruby red																																														
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																																														
	<p>One of our wines ever since appreciated and awarded in the world. Best Buy per Wine Enthusiast, Gold Medal Gilbert & Gaillard. The 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 woodland aromas and the fruited fragrance of sour cherries, purple-red with a seductive mousse, balanced sweetness. Lambrusco Grasparossa Amabile 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: Scent of violets and raspberries; Flavour: Pleasant sweet flavor; Serving temperature: 10° - 12°C; Serving combinations: this sweet wine pairs both with savory dishes and dessert.</p>																																														
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 rklng Wine Cork	<table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td> <td>x</td> <td></td> </tr> <tr> <td>Contains EGG (used in fining: e.g. egg albumin)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains FISH (used in fining: e.g. isinglass)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains GLUTEN & products made from GLUTEN</td> <td></td> <td>x</td> </tr> <tr> <td>Contains CELERY & products made from CELERY</td> <td></td> <td>x</td> </tr> <tr> <td>Contains NUTS (shell and nuts) + products made from NUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains PEANUTS & products made from PEANUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SOYA & products made from SOYA</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MUSTARD & products made from MUSTARD</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SESAME SEEDS & products made from SESAME SEEDS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains LUPINS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MOLLUSCS & CRUSTACEANS</td> <td></td> <td>x</td> </tr> </tbody> </table>				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
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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)		45																																													
Total Acidity (TA)		g/L	DIETARY SUITABILITY																																												
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.7	<table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>CERTIFIED VEGAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>x</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td></td> <td>x</td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td></td> <td>x</td> </tr> </tbody> </table>				Y	N	CERTIFIED VEGAN		x	CERTIFIED VEGETARIAN		x	CERTIFIED ORGANIC		x	CERTIFIED BYODINAMIC		x	SUITABLE for VEGANS		x	SUITABLE for VEGETARIANS		x																					
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Wine PH levels		pH																																													
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.35																																													
STORAGE CONDITIONS																																															
Keep the product between 10°C and 20°C																																															
ISSUED BY	DATE		APPROVED BY	DATE																																											
Silvia Prini	16/07/2025		GDT	27.10.2025																																											