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TIC TERRE DE LA CVSTODIA AZIENDA AGRARIA		TECHNICAL SHEET with Allergens & Tasting Notes	
Bottle Size 75 cl Alcohol by Volume 14.5 % Production Area GUALDO CATTANEO, UMBRIA, ITALY Grapes Sangiovese and other varieties permitted by the production specifications Colour Intense and bright ruby red Method Stainless Steel Vinification The less ripe and unhealthy grape clusters are removed before harvest, which is done mechanically for efficiency. At the winery, grapes are destemmed, crushed, cooled to 18°C, and transferred to temperature-controlled stainless steel tanks. Selected yeasts initiates fermentation. Pump-overs begin once enough alcohol is formed to extract tannins and stabilise color. Alcoholic fermentation lasts 8–10 days, followed by malolactic fermentation in stainless steel. After bottling, the wine is aged in bottle.		Product Name SERICUM MONTEFALCO ROSSO D.O.C. 2021 Alivini Product Code MON-FARCHION-----03D	
Product Picture		Tasting Notes and Wine Pairing Aromas of black cherries, vegetables and sweet spices. Structured, soft and well-drinking wine, the latter aided by vigorous freshness. Consumption at 18 degrees is recommended with uncorking in advance of the bottle before consumption. Wine that tolerates aging for 4-5 years. Pairing with structured first courses and pork and game meat.	
INGREDIENTS List of Ingredients % Grapes 99.99 Sulphites 0.01		VALUES ENERGY Each 100ml KJ 345 Kcal 83	
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		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	
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) 4		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. 5.2			
Wine PH levels pH Indicate the pH of the wine (a number, usually between 2.9 and 4.0). 3.61			
STORAGE CONDITIONS Store away from light and heat sources			
ISSUED BY DATE Francesco Vittorio Passeri 27/08/2025		APPROVED BY DATE GDT 14.09.2025	