Your Logo

CASAL THAULERO
VINI SEMPRE ALL'ALTEZZA

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	12	%
Production Area	ABRUZZO, ITALY	
Grapes	Trebbiano	
Colour	White	
Method	Stainless Steel	
Vinification	Once ripe, the grapes are taken to the winery where they undergo careful selection. The grapes are instantly cooled and placed in a press. The must obtained is left to ferment in temperature-controlled steel vats at 16°C. At the end of fermentation, the wine remains in contact with the yeasts for a period of one month and, once mature, is prepared for packaging.	

Product Name	TREBBIANO D'ABRUZZO D.O.P. 2024
Alivini Product Code	TRE-CASAL--------08D

Product Picture

Tasting Notes and Wine Pairing

The Trebbiano has a straw yellow colour with greenish reflections and a fresh, fruity bouquet. The palate is soft, smooth and fragrant, making it excellent as an aperitif or ideal with appetizers and fish dishes.

INGREDIENTS

List of Ingredients	%
Grapes	99.685
Concentrated grape must	0.250
Arabic gum	0.050
Sulphites	0.015

VALUES

ENERGY	Each 100ml
KJ	278
Kcal	66

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)	2.5

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.35

STORAGE CONDITIONS
Store in a dry place away from direct light and heat sources at a temperature not exceeding 24°C.

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
SANTEUSANIO ALESSANDRA	29/07/2025

APPROVED BY	DATE
GDT	24.10.2025