




Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 		
Bottle Size	75	cl	Product Name	BAROLO D.O.C.G. 2017			
Alcohol by Volume	14.5	%					
Production Area	BAROLO, PIEMONTE, ITALY						
Grapes	100% Nebbiolo						
Colour	Red		Alivini Product Code	BAR-ODDERO-----20D			
Method	Oak						
Vinification	The grapes are hand-harvested with rigorous selection both in the vineyard and before the destemming and crushing phase. Fermentation with maceration lasts for a period of 12–15 days, carried out by indigenous yeasts. Malolactic fermentation takes place between autumn and the following spring.						
Product Picture						Tasting Notes and Wine Pairing	
Bright garnet red colour which tends towards brick red with age. The nose is rich and complex with notes of forest fruit, herbs, dry flowers, licorice and pine. Dry, smooth, and velvety on the palate. Long and persistent finish.							
INGREDIENTS			VALUES				
List of Ingredients		%	ENERGY		Each 100ml		
Grapes		99.99	KJ		338		
Potassium metabisulfite		0.01	Kcal		80.7		
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		Natural Cork			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	DIETARY SUITABILITY				
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)		0.8			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.		5.47					
Wine PH levels		pH					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.5					
STORAGE CONDITIONS							
Kepp the product between 14°C and 18°C							
ISSUED BY		DATE	APPROVED BY		DATE		
Francesca Cappello		12/12/2025	GDT		15.12.2025		