




<div><div>Your Logo</div><div><div>Figli Luigi Oddero</div></div></div>		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size		75	cl	Product Name	BARBERA D'ALBA D.O.C. 2020	
Alcohol by Volume		15	%			
Production Area		LA MORRA, PIEMONTE, ITALY				
Grapes		100% Barbera				
Colour		Red		Alivini Product Code	BAR-ODDERO-----21D	
Method		Stainless Steel & Concrete				
Vinification		Carefully selected grapes, subjected to fermentation for ten to twelve days in temperature-controlled fermenters at 27–29 °C. The new wine is then racked into stainless steel and cement tanks, where it undergoes malolactic fermentation.				
Product Picture		Tasting Notes and Wine Pairing				
		<p>Ruby-red colour as well as an elegant nose with fruity flavours of cherries and plums. The wine is soft on the palate with a wonderful richness and a pleasant acidity. Full-flavoured, juicy finish. Suitable for pairing with all dishes of regional and international cuisine. Excellent with risottos and pasta dishes, white meats, cured meats, and fresh cheeses.</p>				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.99		KJ		350
Potassium metabisulfite		0.01		Kcal		83.6
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)		
				Contains EGG (used in fining: e.g. egg albumin)		
				Contains FISH (used in fining: e.g. isinglass)		
				Contains MILK (used in fining: e.g. casein or potassium caseinate)		
				Contains GLUTEN & products made from GLUTEN		
				Contains CELERY & products made from CELERY		
				Contains NUTS (shell and nuts) + products made from NUTS		
				Contains PEANUTS & products made from PEANUTS		
				Contains SOYA & products made from SOYA		
				Contains MUSTARD & products made from MUSTARD		
				Contains SESAME SEEDS & products made from SESAME SEEDS		
				Contains LUPINS		
				Contains MOLLUSCS & CRUSTACEANS		
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)		1.2		Y N		
				CERTIFIED VEGAN		
				CERTIFIED VEGETARIAN		
				CERTIFIED ORGANIC		
				CERTIFIED BYODINAMIC		
				SUITABLE for VEGANS		
				SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.97				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.4				
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