

Your Logo	TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 
Bottle Size	75	cl	Product Name
Alcohol by Volume	13.5	%	
Production Area	CASTELLI DI JESI, MARCHE, ITALY		CUPRESE VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE D.O.C. 2022
Grapes	Verdicchio		
Colour	Bright straw yellow with greenish reflections when young, tending towards a golden colour with age		
Method	Stainless Steel		Alivini Product Code VER-COLONNAR----11D
Vinification	Manual harvesting of the grapes, vinification in stainless steel at controlled temperature, bottling during the spring subsequent to the harvest. Refinement in bottles for several years for certain vintages		
Product Picture	Tasting Notes and Wine Pairing		
	<p>TASTE: Good structure and balance with initial notes of freshness and final notes of pleasantly bitter sapidity. ACCOMPANIMENTS: Seafood starters with a sauce; boiled fish or shellfish or fish cooked in a sauce, or roasted; pasta or rice with a white fish sauce or shellfish sauce; raw pork salted meat of any kind; mixed fried meat and vegetables; medium matured cheeses.</p>		
INGREDIENTS		VALUES	
List of Ingredients		ENERGY	Each 100ml
Grapes		KJ	323
Citric acid		Kcal	78
Sulphites			
Ascorbic acid			
CLOSURE TYPE		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		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x
Natural Cork		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		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)		CERTIFIED VEGAN	x
2		CERTIFIED VEGETARIAN	x
		CERTIFIED ORGANIC	x
		CERTIFIED BYODINAMIC	x
		SUITABLE for VEGANS	x
		SUITABLE for VEGETARIANS	x
Total Acidity (TA)		ISSUED BY	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		DATE	
7		APPROVED BY	
Wine PH levels		DATE	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		GDT	
3.2		06.11.2025	
STORAGE CONDITIONS			
Keep the product between 14-16°C			