

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 		
Bottle Size		75	cl	Product Name	CABERNET SAUVIGNON VENETO 'IL CASTALDO' I.G.T. 2022	
Alcohol by Volume		13.5	%			
Production Area		VENETO, ITALY				
Grapes		Cabernet Sauvignon				
Colour		Red		Alivini Product Code	CAB-MOLETTO-----02D	
Method		Stainless Steel				
Vinification		Grapes are destemmed and fermented in temperature-controlled stainless-steel tanks (24–28 °C).				
Product Picture		Tasting Notes and Wine Pairing				
		The nose opens with bursting, intense and elegant aromas of red fruit. The taste is velvety, the sweet tannins and the fruity traits already picked to the nose stand out. Persistent. It is a smooth, round wine also thanks to the notable alcohol content. To be enjoyed now in its youth and to be re-savoured in the months to come to discover and appreciate its nuances of maturity. The Historia line is inspired by the lively and intense historical past that characterized the territory of Moletto between the seventeenth and early years of the twentieth century. A long era in which personalities of great importance and creativity have distinguished themselves. To them the Historia line is dedicated. Innovative wines with character and great organoleptic impact. They are characterized by great freshness, body and structure to fully satisfy the senses. Stand out the fruity aromas of the reds, accompanied by finesse and power that honor the character of those who inspired them.				
INGREDIENTS			VALUES			
List of Ingredients		%		ENERGY	Each 100ml	
Grapes		99.98		KJ	330	
Metatartaric acid		0.01		Kcal	79	
Sulphites		0.01				
CLOSURE TYPE		Dropdown Menu		ALLERGENS	Y	N
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		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	Y	N
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		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				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.6				
STORAGE CONDITIONS						
Store in clean, cool, dry and odorless place away from direct sunlight and freezing temperatures.						
ISSUED BY		DATE		APPROVED BY	DATE	
MOLETTO		10/10/2025		GDT	17.10.2025	