

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	'SUADE' SAUVIGNON BLANC TREVENEZIE I.G.T. 2024	
Alcohol by Volume	12	%			
Production Area	VENETO, ITALY				
Grapes	Sauvignon Blanc				
Colour	Straw yellow with greenish reflections		Alivini Product Code	SAU-AC-----07D	
Method	Stainless Steel				
Vinification	Off the skins, with gentle pressing of the grapes in an extremely reductive environment, followed by settling and fermentation at 18°C				
Product Picture	Tasting Notes and Wine Pairing				
	Hillside sites with mineral-rich clay and calcareous soils, which give the grapes a distinctive bell pepper and tomato leaf aroma. The vineyards contain 4,000 to 5,000 plants per hectare, with an average age of 10 to 15 years. Production area: The best suited hills in the Triveneto area Training system: Sylvoz Harvest: By hand, using crates Aroma: Aromatic and delicate, with hints of bell peppers and exotic fruit. Flavour: Dry, sophisticated, smooth and fresh, but not excessively so.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		289
Sulphites		0.01	Kcal		69
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		Synthetic Corks	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		Y N
			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)		3	CERTIFIED VEGAN		Y N
			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.		5.50-6.50			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.2			
STORAGE CONDITIONS					
8-10 °C					
ISSUED BY		DATE	APPROVED BY		DATE
Fadelli Erika		16/07/2025	GDT		14.10.2025