Your Logo

IL PIOPPO

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini Since 1975

Bottle Size	75	cl
Alcohol by Volume	12.5	%
Production Area	CAMPOREALE, SICILY, ITALY	
Grapes	100% Catarratto	
Colour	White	
Method	Stainless Steel	
Vinification	The grapes are fermented and macerated in steel tanks for 12 days at controlled temperature (23-26 °C)	

Product Name	CATARRATTO D.O.C. SICILIA BIO 2024
Alivini Product Code	PIO-CAMPOREALE---10D

Product Picture

Tasting Notes and Wine Pairing

Color: brilliant straw yellow with greenish hues.
Nose: the bouquet opens up with fruity pineapple and orange peel notes with subtle floral scents of orange blossom.
Palate: medium-bodied wine with a well balanced acidity, pleasantly fresh at the finish.
Pairings: especially recommended with fresh rice salad, fish dishes and shellfish, white meats and fresh cheeses.

INGREDIENTS

List of Ingredients	%
Organic grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	293
Kcal	70

ALLERGENS	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

CLOSURE TYPE	Dropdown Menu
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	Diam

RESIDUAL SUGAR	g/L
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)	3.29

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.49

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.27

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS

Store in a dry, cool place, away from light.

ISSUED BY	DATE
Anna Alessandro	25/09/2025

APPROVED BY	DATE
GDT	15.10.2025