


<b>Bottle Size</b>	75	cl	<b>Product Name</b>	<b>VERMENTINO DI SARDEGNA D.O.C. 2024</b>
<b>Alcohol by Volume</b>	12.5	%		
<b>Production Area</b>	SERDIANA, SARDEGNA, ITALY			
<b>Grapes</b>	Vermentino		<b>Alivini Product Code</b>	<b>VER-AUDARYA-----01D</b>
<b>Colour</b>	Straw yellow with greenish reflection			
<b>Method</b>	Stainless Steel			
<b>Vinification</b>	Soft pressing and natural decantation of the must at low temperatures. Ferments in steel vats at 13°C. Rests on the fine lees for a short period, for a natural stabilization of the wine.			

<b>Product Picture</b>	<b>Tasting Notes and Wine Pairing</b>
	<p><b>Nose:</b> fruity, with delicate citrus notes</p> <p><b>Taste:</b> fresh, with mineral sensations</p> <p><b>Pairings:</b> as an aperitif with sea and land appetizers, raw fish and first courses of seafood cuisine. Soft cheeses.</p>

INGREDIENTS	
List of Ingredients	%
Grapes	> 99
Potassium metabisulphite	< 1
Carboxymethylcellulose	< 1

VALUES	
ENERGY	Each 100ml
<b>KJ</b>	293
<b>Kcal</b>	70

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	Natural Cork

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

RESIDUAL SUGAR	g/L
<b>BRUT ZERO</b> (0-3 g/L = Bone Dry); <b>EXTRA BRUT</b> (0-6 g/L = Bone Dry); <b>BRUT</b> (0-12 g/L = Dry); <b>EXTRA DRY</b> (12-17 g/L = Fruity) <b>SEC</b> (17-32 g/L = Off-Dry) <b>DEMI SEC</b> (32-50 g/L = Sweet)	<b>3.5</b>

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	4.8

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.45

STORAGE CONDITIONS
Store away from light, horizontally. Controlled temperature and humidity 17°C – 70%. Serve chilled at a temperature of 9-11°C

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

ISSUED BY	DATE
AUDARYA SRL	10/06/2025

APPROVED BY	DATE
DB	16.10.2025