




| | | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|------------|
| Your Logo | | TECHNICAL SHEET with Allergens & Tasting Notes | | Distributed to the UK by  | |
|  | | | | | |
| Bottle Size | 75 | cl | Product Name | MONTEPULCIANO D'ABRUZZO D.O.P. 2024 | |
| Alcohol by Volume | 13 | % | | | |
| Production Area | ABRUZZO, ITALY | | | | |
| Grapes | Montepulciano | | | | |
| Colour | Red | | Alivini Product Code | MON-CASAL-----09D | |
| Method | Stainless Steel | | | | |
| Vinification | Grapes are crushed and destemmed, then placed in steel tanks to ferment with the skins for 6 days at a controlled temperature of 28°C. During this phase, alcoholic fermentation takes place and the skins, rich in polyphenols and anthocyanins, extract their vibrant red colour. The wines obtained are then stored in steel containers. Once the tannins have matured and the organoleptic characteristics have evolved, they are prepared for bottling. | | | | |
| Product Picture | | Tasting Notes and Wine Pairing | | | |
|  | | This Montepulciano has a ruby red colour with faint violet hues. A vinous and intense bouquet combines with a pleasantly tannic, full-bodied and harmonious palate making this wine an ideal pairing for pasta and red meats. | | | |
| INGREDIENTS | | | VALUES | | |
| List of Ingredients | | % | ENERGY | | Each 100ml |
| Grapes | | 99.535 | KJ | | 302 |
| Concentrated grape must | | 0.400 | Kcal | | 72 |
| Arabic gum | | 0.050 | | | |
| Sulphites | | 0.015 | | | |
| | | | | | |
| 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 | | Natural Cork | Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm) | | |
| | | | Contains EGG (used in fining: e.g. egg albumin) | | |
| | | | Contains FISH (used in fining: e.g. isinglass) | | |
| | | | Contains MILK (used in fining: e.g. casein or potassium caseinate) | | |
| | | | Contains GLUTEN & products made from GLUTEN | | |
| | | | Contains CELERY & products made from CELERY | | |
| | | | Contains NUTS (shell and nuts) + products made from NUTS | | |
| | | | Contains PEANUTS & products made from PEANUTS | | |
| | | | Contains SOYA & products made from SOYA | | |
| | | | Contains MUSTARD & products made from MUSTARD | | |
| | | | Contains SESAME SEEDS & products made from SESAME SEEDS | | |
| | | | Contains LUPINS | | |
| | | | Contains MOLLUSCS & CRUSTACEANS | | |
| | | | | | |
| 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) | | 4 | CERTIFIED VEGAN | | |
| | | | CERTIFIED VEGETARIAN | | |
| | | | CERTIFIED ORGANIC | | |
| | | | CERTIFIED BYODINAMIC | | |
| | | | SUITABLE for VEGANS | | |
| | | | SUITABLE for VEGETARIANS | | |
| | | | | | |
| Total Acidity (TA) | | g/L | | | |
| The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids. | | 5.1 | | | |
| | | | | | |
| Wine PH levels | | pH | | | |
| Indicate the pH of the wine (a number, usually between 2.9 and 4.0). | | 3.58 | | | |
| | | | | | |
| STORAGE CONDITIONS | | | | | |
| Store in a dry place away from direct light and heat sources at a temperature not exceeding 24°C. | | | | | |
| | | | | | |
| ISSUED BY | | DATE | APPROVED BY | | DATE |
| SANTEUSANIO ALESSANDRA | | 29/07/2025 | GDT | | 24.10.2025 |