




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	CHARDONNAY ALTO ADIGE D.O.C. 2024	
Alcohol by Volume	13.5	%			
Production Area	ALTO ADIGE, ITALY				
Grapes	Chardonnay				
Colour	White		Alivini Product Code	CHA-KETTMEIR-----02D	
Method	Stainless Steel				
Vinification	Traditional method for making white wine with soft pressing of the grapes and fermentation in steel at a controlled temperature of 17-18°C. The wine rests on the lees in steel until the end of January and is then prepared for bottling.				
Product Picture	Tasting Notes and Wine Pairing				
	<p>The wine's pale straw yellow colour is a prelude to its fresh and delicate bouquet, with scents of ripe Golden Delicious apples and banana. Dry and crisp on the palate, with a very enjoyable vein of acidity and good body.</p> <p>Excellent with starters and hors d'oeuvres, a versatile companion to both delicate fish dishes and lightly spiced white meat.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		98.238	KJ		330
Rectified concentrated grape must (maximum)		1.600	Kcal		79
Acidity regulator (tartaric acid) (maximum)		0.100			
Stabilising agent (citric acid)		0.037			
Preservatives (sulphites)		0.013			
Stabilising agent (carboxymethylcellulose)		0.010			
Antioxidant (ascorbic acid)		0.002			
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		Diam			Y N
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		x
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)		1.5	Contains EGG (used in fining: e.g. egg albumin)		x
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)		x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.3	Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN		x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.4	Contains CELERY & products made from CELERY		x
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS		x
Keep between 10-14°C			Contains PEANUTS & products made from PEANUTS		x
ISSUED BY		DATE	Contains SOYA & products made from SOYA		x
LAURA GASPAROTTO	01/09/2025		Contains MUSTARD & products made from MUSTARD		x
APPROVED BY		DATE	Contains SESAME SEEDS & products made from SESAME SEEDS		x
GDT		23.10.2025	Contains LUPINS		x
			Contains MOLLUSCS & CRUSTACEANS		x
			DIETARY SUITABILITY		Y N
			CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BIODYNAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		x