

Your Logo  DONNACHIARA Montefalcione		TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by  alivini Since 1975			
Bottle Size		75	cl	Product Name	FALANGHINA BENEVENTANO I.G.T. 2024				
Alcohol by Volume		13	%						
Production Area		CAMPANIA, ITALY							
Grapes		100% Falanghina		Alivini Product Code	FAL-DONNACHIARA--02D				
Colour		White							
Method		Stainless Steel							
Vinification		The wine ferments in steel tanks and is then bottled.							
Product Picture		 Donnachiara's Falanghina PGI Beneventano, from Taburno's heartland, is made exclusively from Falanghina grapes grown in chalky soils using the Guyot system. The grapes undergo a meticulous process beginning with pressing cooled grapes at 10°C for 4-6 hours, followed by soft crushing and static decantation. This is to maintain the natural, crisp freshness of the grapes, without undergoing a secondary fermentation process called malolactic fermentation, which would otherwise impart a smoother and creamier texture. An aromatic bouquet of intense fruit and floral notes, including acacia, Kaiser pear, apricot, and candied citrus. On the palate, it is dry and soft, with a robust acidity and a lingering finish.							
INGREDIENTS				VALUES					
List of Ingredients		%		ENERGY		Each 100ml			
Grapes		99.99		KJ		301			
Sulphites		0.01		Kcal		72			
CLOSURE TYPE		Dropdown Menu		ALLERGENS		Y	N		
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		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		DIETARY SUITABILITY				Y	N
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)		0.2		CERTIFIED VEGAN			x		
				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.		6.15							
Wine PH levels		pH							
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.6							
STORAGE CONDITIONS									
Keep and store the product in a dry place - away from heat and light.									
ISSUED BY		DATE		APPROVED BY		DATE			
Adele Donniacuo		25/07/2025		ME		26.08.2025			