

Your Logo		Distributed to the UK by		
				
TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size	75	cl	Product Name	'LA TRADIZIONE' INSOLIA SICILIA D.O.C. 2024
Alcohol by Volume	12	%		
Production Area	SICILY, ITALY			
Grapes	100% Inzolia		Alivini Product Code	INZ-TERREVITA----01D
Colour	White			
Method	Stainless Steel			
Vinification	Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation at 16°C. Ageing in stainless steel tanks for about five months.			
Product Picture	Tasting Notes and Wine Pairing			
	Straw-yellow with delicate green reflections, this wine opens with an intense bouquet of orange-blossom and jasmine, enriched by notes of yellow plum and citrus. The palate is gentle and refined, offering a harmonious balance of sapidity and acidity, and finishing with a long, persistent freshness that enhances its drinkability. Produced through soft pressing and static clarification of the must at 12°C for 24 hours, it ferments at 16°C and ages in stainless steel for about five months. It pairs beautifully with appetizers, fried fish, and fish carpaccio.			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.98		KJ	296
Preservatives (Sulphites, E224)	0.01		Kcal	71
Stabilisers (Gum arabic)	0.01			
			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			Synthetic Corks	
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)			3.72	
Total Acidity (TA)			g/L	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			6.2	
Wine PH levels			pH	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.19	
STORAGE CONDITIONS				
Keep the product between 7 and 12 °C				
ISSUED BY		DATE		APPROVED BY
Cantine Colomba Bianca Soc. coop.Agr.		26/09/2025		GDT
				DATE
				18.11.2025