

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 			
Bottle Size	75	cl	Product Name	CHIANTI D.O.C.G. 2024			
Alcohol by Volume	12.5	%	Alivini Product Code	FLO-RUFFINO-----14D			
Production Area	TOSCANA, ITALY						
Grapes	85% Sangiovese, 15% Merlot and white grapes						
Colour	Ruby red with purple highlights						
Method	Stainless Steel & Concrete						
Vinification	The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 10 days. After malolactic fermentation, the wine ages in stainless steel vats and concrete for a several months before being bottled.						
Product Picture	Tasting Notes and Wine Pairing						
	 <p>Aromas: elegant violet notes and hints of red fruit with a slightly spiced finish. Tasting profile: good body and persistance. The wine stands out for its freshness and joy to drink.</p>						
INGREDIENTS			VALUES				
List of Ingredients		%	ENERGY		Each 100ml		
Grapes		99.95	KJ		330		
Acidity regulators ( tartaric acid (L(+)-))		0.01	Kcal		79		
Stabilising agents (gum arabic, potassium polyaspartate)							
Sulphites		0.01	ALLERGENS				
Concentrated grape must		0.01	Y				
Nitrogen		0.01	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)				
CLOSURE TYPE		Dropdown Menu	x				
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 EGG (used in fining: e.g. egg albumin)				
RESIDUAL SUGAR		g/L	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)		1.3	Contains FISH (used in fining: e.g. isinglass)				
Total Acidity (TA)		g/L	x				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.5	Contains MILK (used in fining: e.g. casein or potassium caseinate)				
Wine PH levels		pH	x				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.51	Contains GLUTEN & products made from GLUTEN				
STORAGE CONDITIONS			x				
Storage should take place between 12-15°C, without significant oscillations, preferably in the dark and in an area as free as possible from noise vibrations			Contains CELERY & products made from CELERY				
			x				
ISSUED BY		DATE	DIETARY SUITABILITY		Y		
Noemi Celli		16/09/2025	CERTIFIED VEGAN		x		
			CERTIFIED VEGETARIAN		x		
			CERTIFIED ORGANIC		x		
			CERTIFIED BYODINAMIC		x		
			SUITABLE for VEGANS		x		
			SUITABLE for VEGETARIANS		x		
APPROVED BY		DATE					
GDT		17.09.2025					