




Your Logo			TECHNICAL SHEET with Allergens & Tasting Notes				Distributed to the UK by	
								
Bottle Size		37.5	cl	Product Name	SERELLE VIN SANTO DEL CHIANTI D.O.C. 2021			
Alcohol by Volume		15	%					
Production Area		TOSCANA, ITALY						
Grapes		70% Trebbiano Toscano and Malvasia, 30% other complementary grapes						
Colour		Amber with golden reflections		Alivini Product Code	SER-RUFFINO-----09D			
Method		Oak						
Vinification		The healthy grapes are harvested in mid September and dried on special racks with constant ventilation. Fermentation and ageing take place in oak barrels. The Vin Santo is bottled after about 3 years.						
Product Picture			Tasting Notes and Wine Pairing					
			Aromas: intense candied fruit, eucalyptus and honey, enhanced by zesty citrus and intriguing walnut and hazelnut. Tasting profile: dried fruits like apricots, pineapples, figs and dates, followed by a long finish of orange zest and crème brûlée					
INGREDIENTS				VALUES				
List of Ingredients		%		ENERGY		Each 100ml		
Grapes		99.98		KJ		493		
Sulphites		0.01		Kcal		119		
Nitrogen		0.01						
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)		Y	N	
				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				
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)		147		CERTIFIED VEGAN		Y	N	
				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.		6.77						
Wine PH levels		pH						
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.56						
STORAGE CONDITIONS								
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								
ISSUED BY		DATE		APPROVED BY		DATE		
Noemi Celli		16/09/2025		GDT		17.09.2025		