

Your Logo		Distributed to the UK by																																												
 Guado al Melo		TECHNICAL SHEET with Allergens & Tasting Notes																																												
Bottle Size	75	cl	Product Name	ANTILLO BOLGHERI ROSSO D.O.C. 2023																																										
Alcohol by Volume	14	%																																												
Production Area	CASTAGNETO CARDUCCI, TOSCANA, ITALY																																													
Grapes	Sangiovese, Cabernet Sauvignon, Petit Verdot			Alivini Product Code																																										
Colour	Red																																													
Method	Oak																																													
Vinification	Aging takes place for 9 months in old new oak barrels, on the lees, with weekly stirring. It is clarified with some racking, not filtered. Then, there is an aging in bottle for 3 months, in the best storage conditions.																																													
Product Picture	Tasting Notes and Wine Pairing																																													
	<p>Antillo, meaning “sunny place,” aptly describes the vineyards where this wine is produced. The label features depictions of vine leaves and grape clusters inspired by ancient Etruscan amphorae. The region is known for its intense light, sea breeze, and climate moderated by its proximity to the sea.</p> <p>Expansive, intense aroma of wild berries, particularly blackberry and raspberry, with a subtle spicy note. The wine is well-structured and persistent, with crisp and lively qualities, revealing rich and balanced tannins.</p> <p>Suggested to be served at 18°C (64°F). Very versatile in food pairing, it goes well with both meat and intense vegetarian dishes.</p>																																													
INGREDIENTS		VALUES																																												
List of Ingredients	%	ENERGY	Each 100ml																																											
Grapes	99.99	KJ	322																																											
Sulphites	0.01	Kcal	75																																											
CLOSURE TYPE		ALLERGENS																																												
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		<table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td> <td>x</td> <td></td> </tr> <tr> <td>Contains EGG (used in fining: e.g. egg albumin)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains FISH (used in fining: e.g. isinglass)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains GLUTEN & products made from GLUTEN</td> <td></td> <td>x</td> </tr> <tr> <td>Contains CELERY & products made from CELERY</td> <td></td> <td>x</td> </tr> <tr> <td>Contains NUTS (shell and nuts) + products made from NUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains PEANUTS & products made from PEANUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SOYA & products made from SOYA</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MUSTARD & products made from MUSTARD</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SESAME SEEDS & products made from SESAME SEEDS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains LUPINS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MOLLUSCS & CRUSTACEANS</td> <td></td> <td>x</td> </tr> </tbody> </table>				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
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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)	0.22	<table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>CERTIFIED VEGAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>x</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>x</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td>x</td> <td></td> </tr> </tbody> </table>				Y	N	CERTIFIED VEGAN		x	CERTIFIED VEGETARIAN		x	CERTIFIED ORGANIC		x	CERTIFIED BYODINAMIC		x	SUITABLE for VEGANS	x		SUITABLE for VEGETARIANS	x																						
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Total Acidity (TA)	g/L	ISSUED BY																																												
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	5.5	DATE																																												
Wine PH levels	pH	MICHELA MARCHI																																												
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.5	25/09/2025																																												
STORAGE CONDITIONS		APPROVED BY																																												
Keep the product between 14°C/18°C		DATE																																												
		GDT																																												
		17.11.2025																																												