

 KETTMEIR		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 						
Bottle Size	75	cl	Product Name SAUVIGNON ALTO ADIGE D.O.C. 2024	Alivini Product Code SAU-KETTMEIR----05D						
Alcohol by Volume	13	%								
Production Area	ALTO ADIGE, ITALY									
Grapes	Sauvignon Blanc									
Colour	White									
Method	Stainless Steel									
Vinification	White wine method with brief maceration of the skins at a low temperature (5-6 °C) to optimise the extraction of aromatic compounds. Fermentation in steel at a controlled temperature of 15-16°C.									
Product Picture										
Tasting Notes and Wine Pairing										
The pale straw yellow hue is a prelude to an intense bouquet with distinct notes of nettle, elderflower and apricot. Fresh, persistent and flavoursome on the palate. Perfect with onion soup, baked fish, snails and asparagus.										
INGREDIENTS		VALUES								
List of Ingredients		ENERGY Each 100ml								
Grapes		KJ 330								
Rectified concentrated grape must (maximum)		Kcal 79								
Acidity regulator (tartaric acid) (maximum)										
Stabilising agent (citric acid)										
Preservatives (sulphites)										
Stabilising agent (carboxymethylcellulose)										
Antioxidant (ascorbic acid)										
CLOSURE TYPE		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		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm) X								
Diam		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		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)		CERTIFIED VEGAN X								
1.5		CERTIFIED VEGETARIAN X								
		CERTIFIED ORGANIC X								
		CERTIFIED BIODYNAMIC X								
STORAGE CONDITIONS		SUITABLE for VEGANS X								
Keep between 10-14°C		SUITABLE for VEGETARIANS X								
ISSUED BY	DATE			APPROVED BY						
LAURA GASPAROTTO	01/09/2025			GDT						
				23.10.2025						