

TECHNICAL SHEET
with
Allergens & Tasting Notes



Bottle Size	37.5	cl	Product Name	ACINATIUM RECIOTO DI SOAVE CLASSICO D.O.C.G.
Alcohol by Volume	13.5	%		BIO 2021
Production Area	SOAVE, VENETO, ITALY		Alivini Product Code	REC-SUAVIA-----01D
Grapes	100% Garganega			
Colour	Bright gold		Alivini Product Code	REC-SUAVIA-----01D
Method	Appassimento/Dried Grape			
Vinification	Fermentation of 25-30 days at 14-16 °C. Vinification in steel vats for 24 months on the lees.		Alivini Product Code	REC-SUAVIA-----01D

Product Picture	Tasting Notes and Wine Pairing
	<p>It has been produced for centuries in every local farmhouse; it was a tonic for new mothers and the wine used for mass. This is why it is the wine for family get-togethers and celebration dinners.</p> <p>Fresh and balanced. The sweetness of dried Garganega is as enveloping as a hug. The grapes are selected from a small vineyard belonging to the u.g.a. Castellaro which is located at an altitude of about 230 metres and is characterised by a volcanic soil rich in a pebbly basaltic skeleton. Given its enviable summit position, this vineyard summarises all the morphological and climatic characteristics essential to produce grapes suitable for drying.</p> <p>Bright gold colour, with a dense and stratified nose. Notes of honey and candied citrus fruits are combined with sensations of dried apricot and ginger. Its rich sweetness is tempered by an excellent acidic-savoury shoulder. Long aromatic persistence.</p> <p>Perfect with dry and leavened pastries. It also goes well with a selection of blue and very mature cheeses.</p>

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	99.99	KJ	452
Sulphites	0.01	Kcal	108

CLOSURE TYPE	Dropdown Menu	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	Screw Cap (Stelvin)	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

Total Acidity (TA)	g/L	DIETARY SUITABILITY	Y	N
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6.2	CERTIFIED VEGAN		X

Wine PH levels	pH	DIETARY SUITABILITY	Y	N
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.2	CERTIFIED VEGETARIAN		X

STORAGE CONDITIONS	DIETARY SUITABILITY	Y	N
Keep the product between 8 and 14 °C	SUITABLE for VEGANS	X	
	SUITABLE for VEGETARIANS	X	

ISSUED BY	DATE	APPROVED BY	DATE
Alessandra Tessari	26/01/2026	GDT	12.02.2026