

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size		37.5	cl	Product Name	ACINATIUM RECIOTO DI SOAVE CLASSICO D.O.C.G. BIO 2021
Alcohol by Volume		13.5	%		
Production Area		SOAVE, VENETO, ITALY			
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.			
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.</p> <p>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)	
				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	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)		74.2		CERTIFIED VEGAN	
				CERTIFIED VEGETARIAN	x
				CERTIFIED ORGANIC	x
				CERTIFIED BIODYNAMIC	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.		6.2			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.2			
STORAGE CONDITIONS					
Keep the product between 8 and 14 °C					
ISSUED BY		DATE		APPROVED BY	DATE
Alessandra Tessari		26/01/2026		GDT	12.02.2026