

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	CHIANTI GINEPRONE D.O.C.G. 2022	
Alcohol by Volume	13.5	%			
Production Area	TOSCANA, ITALY				
Grapes	80% Sangiovese, 10% Petit Verdot, 10% Cabernet Sauvignon		Alivini Product Code	CHI-COLDORC-----09D	
Colour	Intense ruby red				
Method	Stainless Steel				
Vinification	Fermentation on grape skins for about 10-12 days at controlled temperature below 28°C in shallow, wide steel tanks in order to gently extract tannins and color.				
Product Picture	Tasting Notes and Wine Pairing				
	<p>The name Gineprone refers to the aromatic herb Juniper and indicates how this Chianti from the Siena hills reminds the drinker of all the herbs and spices that are typical of the Mediterranean undergrowth. Complex and full bodied yet approachable and fruity, Gineprone is the Montalcino version of the Chianti wine that has made Tuscany famous around the world.</p> <p>Bouquet: Complex, broad and deep with gentle notes of red fruits well combined with the oak and with spicy hints given by the wood.</p> <p>Flavour: Good structure, soft and ripe tannins which lead to a fresh, persistent aftertaste.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		347
Sulphites		0.01	Kcal		83
CLOSURE TYPE			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		Dropdown Menu			Y N
		Natural Cork	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
RESIDUAL SUGAR			DIETARY SUITABILITY		
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		g/L			Y N
		1.4	CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BYODINAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		x
Total Acidity (TA)					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		g/L			
		5.3			
Wine PH levels					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		pH			
		3.39			
STORAGE CONDITIONS					
Keep the product between 14/16°C					
ISSUED BY		DATE	APPROVED BY		DATE
COL D'ORCIA		29/01/2026	GDT		12.02.2026