

TECHNICAL SHEET
 with
 Allergens & Tasting Notes


Bottle Size	75	cl	Product Name	"COLLEZIONE FAMIGLIA" RIESLING RENANO TREVENEZIE I.G.T. 2019
Alcohol by Volume	12.5	%		
Production Area	VENETO, ITALY		Alivini Product Code	RIE-ROENO-----05D
Grapes	Riesling Renano			
Colour	White		Alivini Product Code	RIE-ROENO-----05D
Method	Stainless Steel & Oak			
Vinification	Controlled temperature fermentation, oak barrels aging.			

Product Picture	Tasting Notes and Wine Pairing
	Fresh, floral, fruity, mineral notes. Fish, white meats, fresh cheeses.

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	99.99	KJ	415
Sulphites	0.01	Kcal	99.56

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	Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	Y
		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 (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)	6.8	CERTIFIED VEGAN	X

Total Acidity (TA)		DIETARY SUITABILITY	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	7.2	CERTIFIED VEGETARIAN	X

Wine PH levels		DIETARY SUITABILITY	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3	CERTIFIED ORGANIC	X

STORAGE CONDITIONS		DIETARY SUITABILITY	
Keep the product between 8 and 10° C		CERTIFIED BYODINAMIC	X

ISSUED BY	DATE	APPROVED BY	DATE
Martina Centa	29/01/2026	GDT	12.02.2026