




Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size		75	cl	Product Name	LIBAIO TOSCANA I.G.T. 2024	
Alcohol by Volume		12.5	%			
Production Area		TOSCANA, ITALY				
Grapes		Chardonnay, Vermentino and other white grapes				
Colour		Bright straw yellow		Alivini Product Code	LIB-RUFFINO-----06D	
Method		Stainless Steel				
Vinification		After being harvested by hand, the grapes are destemmed, crushed, cooled and softly pressed. After the natural clarification of the must, the fermentation takes place in low-temperature stainless steel vats to ensure the utmost accentuation of the aromas and flavors. The aging continues in temperature-controlled stainless steel vats.				
Product Picture						
		Tasting Notes and Wine Pairing				
		Aromas: intense fruity notes of apple and banana and floral orange blossom, followed by notes reminiscent of citrus zest and sage. Tasting profile: refreshing, intense and savory. The fruity apple and pineapple notes return to the palate with a medium-long floral finish.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.94		KJ		330
Acidity regulators (tartaric acid (L(+)-))		0.01		Kcal		79
Stabilizing agents (gum arabic, potassium polyaspartate)		0.01				
Carbon dioxide		0.01		ALLERGENS		
Sulphites		0.01				Y N
Antioxidants (L-ascorbic acid)		0.01		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		x
Nitrogen		0.01		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
CLOSURE TYPE		Dropdown Menu		DIETARY SUITABILITY		
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				Y N
				CERTIFIED VEGAN		x
				CERTIFIED VEGETARIAN		x
				CERTIFIED ORGANIC		x
				CERTIFIED BYODINAMIC		x
				SUITABLE for VEGANS		x
				SUITABLE for VEGETARIANS		x
RESIDUAL SUGAR		g/L				
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)		0.6				
Total Acidity (TA)		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.66				
Wine PH levels		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.38				
STORAGE CONDITIONS						
Storage should take place between 12-15°C, without significant oscillations, preferably in the dark and in an area as free as possible from noise vibrations						
ISSUED BY		DATE		APPROVED BY		DATE
Noemi Celli		16/12/2025		GDT		17.12.2025