

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	75	cl	Product Name	ALBANA ROMAGNA SECCA D.O.C.G. LA SAGRESTANA 2024	
Alcohol by Volume	13	%			
Production Area	EMILIA-ROMAGNA, ITALY				
Grapes	Albana				
Colour	White		Alivini Product Code	ALB-POLETTI-----01D	
Method	Stainless Steel				
Vinification	In stainless steel with fermentation at a controlled temperature. Ageing in steel vats.				
Product Picture	Tasting Notes and Wine Pairing				
	Bright straw yellow, on the nose it immediately offers pleasant fruity and floral aromas that recall the sunny scents of the countryside in summer. On the palate it has a good structure with a pleasant fresh aftertaste. Suitable for pairing with first and second meat and fish based courses. Serving temperature: 10-12°C.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.878	KJ		304
Potassium polyaspartate		0.1	Kcal		73
Potassium metabisulfite		0.02			
L-Ascorbic acid		0.002			
CLOSURE TYPE		Dropdown Menu	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)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L	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)		0	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3			
STORAGE CONDITIONS					
Keep in a cool and dry place.					
ISSUED BY	DATE		APPROVED BY		DATE
Giulia Bassi	19/01/2026		GDT		19.01.2026