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<div></div>		<div>TECHNICAL SHEET with Allergens & Tasting Notes</div>			
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Bottle Size	75	cl	Product Name	SANGIOVESE ROMAGNA D.O.C. LA SAGRESTANA 2024	
Alcohol by Volume	12.5	%			
Production Area	EMILIA-ROMAGNA, ITALY				
Grapes	Sangiovese				
Colour	Red		Alivini Product Code	SAN-POLETTI-----01D	
Method	Stainless Steel & Oak				
Vinification	Traditional red, in stainless steel with fermentation at a controlled temperature. Ageing in wood.				
Product Picture	Tasting Notes and Wine Pairing				
<div></div>	<p>Intense ruby red with purple highlights. It has a delicate aroma reminiscent of sweet violets. Full-bodied, dry, harmonious, with just the right amount of tannins and a slightly bitter aftertaste. Suitable for all meals, it pairs well with white and red meats, and fresh and medium-aged cheeses. Serving temperature: 16-18°C.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.878	KJ		293
Potassium polyaspartate		0.1	Kcal		70
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)		Y 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		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		X
			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.		5.3			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.5			
STORAGE CONDITIONS					
Keep in a cool and dry place.					
ISSUED BY		DATE	APPROVED BY		DATE
Giulia Bassi		19/01/2026	GDT		19.01.2026