




Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size	75	cl	Product Name	TREBBIANO ROMAGNA D.O.C. LA SAGRESTANA 2024	
Alcohol by Volume	12	%			
Production Area	EMILIA-ROMAGNA, ITALY				
Grapes	Trebbiano				
Colour	White		Alivini Product Code	TRE-POLETTI-----01D	
Method	Stainless Steel				
Vinification	Traditional white, in stainless steel with fermentation at a controlled temperature. Ageing in steel.				
Product Picture	Tasting Notes and Wine Pairing				
	Pale straw yellow with pleasant and delicately floral and fruity aromas; dry, fresh, and harmonious. It pairs well with appetisers, light first courses, fish-based dishes, or white meats; also excellent as an aperitif. Serving temperature: 10-12°C.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.878	KJ		281
Potassium polyaspartate		0.1	Kcal		67
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.		5.5			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.4			
STORAGE CONDITIONS					
Keep in a cool and dry place.					
ISSUED BY		DATE	APPROVED BY		DATE
Giulia Bassi		19/01/2026	GDT		19.01.2026