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TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size	75	cl	Product Name	GRANDE ANNATA BRUT ROSÉ METODO CLASSICO 2015
Alcohol by Volume	12.5	%		
Production Area	LOMBARDIA, ITALY			
Grapes	80% Chardonnay, 20% Pinot Noir		Alivini Product Code	BRU-COSTARIP-----05D
Colour	Antique rose with an unusually persistent perlage.			
Method	Classico/Champenoise			
Vinification	Bubbles produced with the second fermentation in bottles, extra fine and discreet and which fully satisfy even the most discerning palate. 50% of the must ferments and evolves in small 228-litre white oak barrels for about 8 months.			
Product Picture	Tasting Notes and Wine Pairing			
	BOUQUET A mixture of extra-ripe red fruit, strawberries, currants and wild peach. Citrus fruits and violet and cyclamen flowers. Ample in the sweetness of the ripeness of the freshly-picked fruits and flowers. PALATE Elegant and full, a sublime marriage of structure and liveliness, a reference to the best expression of total energy that accompanies the pink colour of life. On the palate it highlights the aromatic purity and typical delicate sapidity. WINE PAIRING Ideal with raw fish dishes, shellfish au gratin, caviar and squid stew. CHEF SERGIO MEI RECOMMENDS Imperial quail roasted with herbs and purée of white celery of Verona.			
INGREDIENTS			VALUES	
List of Ingredients		%	ENERGY	Each 100ml
Grapes		99.99	KJ	295
Sulphites		0.01	Kcal	71
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		Champagne/Sparkling Wine Cork		
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)		6.33		
Total Acidity (TA)		g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		7.41		
Wine PH levels		pH	DIETARY SUITABILITY	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		2.96		
STORAGE CONDITIONS				
Keep the product between 14-16°C				
ISSUED BY		DATE	APPROVED BY	
Federico Del Grande		01/09/2025	GDT	
			DATE	
			05.09.2025	