

Your Logo		Distributed to the UK by				
Vin Santo del Nonno		TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size		75	cl	Product Name	VIN SANTO DEL NONNO AMABILE	
Alcohol by Volume		16	%			
Production Area		TOSCANA, ITALY				
Grapes		Inzolia, Grillo, Cataratto				
Colour		Golden honey		Alivini Product Code	VIN-DIELLE-----01D	
Method		Fortified				
Vinification		Fortified wine obtained from musts, wines, and their blends, with the addition of ethyl alcohol of viticultural origin.				
Product Picture		Tasting Notes and Wine Pairing				
		A fortified amber-gold dessert wine with an aromatic bouquet, persistent and very pleasant. Full and velvety taste, harmonic, typical of this style of wine. Best served at room temperature.				
INGREDIENTS			VALUES			
List of Ingredients		%		ENERGY	Each 100ml	
Grapes		92.0		KJ	498.5	
Wine alcohol		7.9		Kcal	119.5	
Sulphites		0.1				
CLOSURE TYPE		Dropdown Menu		ALLERGENS	Y	N
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)	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
Total Acidity (TA)		g/L		DIETARY SUITABILITY	Y	N
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		4.0		CERTIFIED VEGAN		x
				CERTIFIED VEGETARIAN		x
Wine PH levels		pH		CERTIFIED ORGANIC		x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.41		CERTIFIED BYODINAMIC		x
				SUITABLE for VEGANS	x	
				SUITABLE for VEGETARIANS	x	
STORAGE CONDITIONS						
Keep product below 20°C						
ISSUED BY		DATE		APPROVED BY		DATE
Daniele Margheri		09/09/2025		GDT		15.09.2025