

Your Logo		 TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size	75	cl	Product Name	CHARDONNAY L'ANGELICA LANGHE D.O.C. 2021	
Alcohol by Volume	13.5	%			
Production Area	PIEMONTE, ITALY				
Grapes	100% Chardonnay				
Colour	Straw yellow with golden reflections		Alivini Product Code	CHA-MANZONI-----04D	
Method	Oak & Concrete				
Vinification	Immediately after gently pressing the juice off the skins, the must is placed into small oak barrels, where the fermentation is completed in a controlled temperature environment. The wine is then aged for about 18 months in small oak barrels and then about 12 months in cement.				
Product Picture			Tasting Notes and Wine Pairing		
			In the Monforte d'Alba area in the Piedmont area of Cuneo, the Angelica 100% Chardonnay wines have been cultivated under the Guyot pergola with 4000 plants per hectare since 1989. L'Angelica is the perfect expression of Rocche dei Manzoni philosophy. Rodolfo Migliorini sustains that white wines need to find their depth and complexity, which red wines own by virtue of their tannin, through the long oxidation process of aging. For the L'Angelica Chardonnay, exceptional quality fruit is needed – the result of severe pruning, dense planting, and late harvesting. On the nose, the wine is clean, refined, and delicate. The initial impression is marked by a prominent fruity note, featuring a citrus fragrance dominated by citron peel, which lends a sense of freshness. This is followed by a pleasant hint of banana, enriching the overall fruit profile. On the floral side, elderflower essence and the refined note of star anise are clearly perceptible, adding to the wine's aromatic complexity. The oak is discreet and well-mannered; perfectly integrated, never overpowering the other elements. The aromatic profile is rounded off with a light note of white pepper and a subtle toastiness. Freshness and sapidity emerge clearly, bringing vibrancy and depth, while a pleasant powdery texture and a subtle chalkiness appear on the finish. Soft and hard elements are perfectly balanced, giving the wine a sense of completeness and harmony. In the mouth, the wine reveals intensity, structure, and opulence, with a full and enveloping gustatory presence. The finish is long and deep, leaving a clear and lasting impression-testament to a wine of great personality.		
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.99	KJ		323
Sulphites		0.01	Kcal		77
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)		2.25	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.		5.42			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45			
STORAGE CONDITIONS					
Keep between 12-14°C, away from direct light and heat sources.					
ISSUED BY	DATE		APPROVED BY		DATE
Rodolfo Migliorini	22/01/2026		GDT		28.01.2026