

Your Logo				TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
Bottle Size	75	cl	Product Name	IL SASSO CARMIGNANO D.O.C.G. 2021			
Alcohol by Volume	14.5	%					
Production Area	CARMIGNANO, TOSCANA, ITALY						
Grapes	70% Sangiovese, 15% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc						
Colour	Red		Alivini Product Code	ILS-PIAGGIA-----02D			
Method	Malolactic						
Vinification	The grapes are carefully selected by hand and then vinified separately in small containers. Fermentation is carried out with natural yeasts for a least 18-20 days, time during which punching down and pumping over are carried out.						
Product Picture	Tasting Notes and Wine Pairing Intense, thick ruby red colour. Complex on the nose, reminiscent of forest fruits jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game meat.						
INGREDIENTS			VALUES				
List of Ingredients			ENERGY		Each 100ml		
Grapes	99.99		KJ		104		
Sulphites	0.01		Kcal		25		
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/Vino seal, 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	
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)			1.5				
Total Acidity (TA)			g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			5.48				
Wine PH levels			pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.7				
STORAGE CONDITIONS							
Keep the product between 18-20° C							
ISSUED BY			DATE		APPROVED BY		
RITA BOSCHERINI			09/09/2025		GDT		
					DATE		
					15.09.2025		