

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	LACRIMA DI MORRO D'ALBA D.O.C. 2022	
Alcohol by Volume	13	%			
Production Area	MORRO D'ALBA, MARCHE, ITALY				
Grapes	Lacrima Di Morro D'Alba				
Colour	Intense purple red with ruby reflections		Alivini Product Code	LAC-COLONNAR-----05D	
Method	Stainless Steel				
Vinification	Red wine making with maceration of the skins for 7-10 days				
Product Picture	Tasting Notes and Wine Pairing				
	TASTE Very typical, dry, sapid. ACCOMPANIMENTS First courses with red sauces and ragù; particularly spiced and flavoured meat-based main courses; thanks to its particular aromatic characteristics, it can also be enjoyed alone				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		99.800	KJ		310
Arabic Gum		0.100	Kcal		74
Potassium polyaspartate		0.080			
Citric acid		0.010			
Sulphites		0.010			
			ALLERGENS		
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		Y N
			Contains EGG (used in fining: e.g. egg albumin)		Y N
			Contains FISH (used in fining: e.g. isinglass)		Y N
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		Y N
			Contains GLUTEN & products made from GLUTEN		Y N
			Contains CELERY & products made from CELERY		Y N
			Contains NUTS (shell and nuts) + products made from NUTS		Y N
			Contains PEANUTS & products made from PEANUTS		Y N
			Contains SOYA & products made from SOYA		Y N
			Contains MUSTARD & products made from MUSTARD		Y N
			Contains SESAME SEEDS & products made from SESAME SEEDS		Y N
			Contains LUPINS		Y N
			Contains MOLLUSCS & CRUSTACEANS		Y N
CLOSURE TYPE			DROPDOWN MENU		
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		Synthetic Corks			
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)		2.5			
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45			
STORAGE CONDITIONS					
Keep the product between 14-16°C					
ISSUED BY			APPROVED BY		DATE
Giulio Piazzini			GDT		06.11.2025
DATE					
03/11/2025					