

Your Logo  Guado al Melo		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size		75	cl	Product Name	ATIS BOLGHERI SUPERIORE D.O.C. 2020	
Alcohol by Volume		15.5	%			
Production Area		CASTAGNETO CARDUCCI, TOSCANA, ITALY				
Grapes		Cabernet Sauvignon, Rebo e Cabernet Franc		Alivini Product Code	BOL-GUADO-----07D	
Colour		Red				
Method		Oak				
Vinification		Harvested and processed separately, the selected grapes are vinified without additives, refined in oak barrels for 24 months, and unfiltered, ensuring a natural embodiment of the terroir.				
Product Picture		Tasting Notes and Wine Pairing				
		This Bolgheri Superiore expresses its land's greatness and showcases the innate elegance of the territory, predominantly featuring Cabernet Sauvignon with a touch of Merlot and Cabernet Franc. Dedicated to the Etruscans, the first winemakers in Italy, its label depicts a grapevine "married" to a tree, symbolising love. Produced only in the best vintages, the selected grapes are vinified without additives, refined in oak barrels for 24 months, and unfiltered, ensuring a natural embodiment of the terroir. The wine offers an evolving bouquet of spices, red fruits, tobacco, liquorice, and peppermint. On the palate, it is intense and smooth with a good balance and long persistence. We suggest to serve it at 18°C (64°F), waiting for 10 min. after uncorking. Taste it slowly: you will feel how it changes in the glass over the time. Excellent on its own, it pairs well with intense flavored food.				
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.99		KJ		377
Sulphites		0.01		Kcal		90
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				
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)		0.78				
Total Acidity (TA)		g/L		DIETARY SUITABILITY		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.55		CERTIFIED VEGAN		
				CERTIFIED VEGETARIAN		
Wine PH levels		pH		CERTIFIED ORGANIC		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.6		CERTIFIED BYODINAMIC		
				SUITABLE for VEGANS		
STORAGE CONDITIONS				SUITABLE for VEGETARIANS		
Keep the product between 14°C/18°C						
ISSUED BY		DATE		APPROVED BY		
MICHELA MARCHI		25/09/2025		GDT		
				DATE		
				17.11.2025		