

Your Logo		Distributed to the UK by				
 TERRE DI VITA		TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size		75	cl	Product Name	'LA TRADIZIONE' NERO D'AVOLA SICILIA D.O.C. 2024	
Alcohol by Volume		13.5	%			
Production Area		SICILY, ITALY				
Grapes		100% Nero D'Avola				
Colour		Red		Alivini Product Code	NER-TERREVITA----02D	
Method		Stainless Steel				
Vinification		Grapes are monitored and hand harvested only after achieving a perfect degree of maturation; gently pressed and fermented in contact with skins for two weeks at controlled temperature of 26-28°C. Then, wine is aged in stainless steel tanks until bottling.				
Product Picture						
A pure expression of Sicily's signature red grape, La Tradizione Nero d'Avola is firm, intense, and rich in character, celebrating the tradition and history of the region's hills. Grapes from Campobello di Mazara's high plains are hand-harvested at perfect ripeness, ensuring optimal flavour development. After fermentation on the skins for two weeks at a controlled temperature of 26–28°C, the wine is aged in stainless steel tanks to preserve its authenticity and freshness, followed by refinement in the bottle for three months. This bold red wine showcases a bright, dense ruby red colour. Its bouquet is intense, featuring notes of red fruit and sour cherry intertwined with subtle oriental spices. On the palate, it offers great structure, with smooth and lively tannins harmoniously balanced by its fruity flavours. La Tradizione Nero d'Avola is perfect for pairing with aperitifs, cold cuts, cheeses, and meat-based dishes. Serve at 18°C in a large balloon glass to fully enjoy its aromas and textures.						
INGREDIENTS				VALUES		
List of Ingredients		%		ENERGY		Each 100ml
Grapes		99.98		KJ		347
Preservatives (Sulphites, E224)		0.01		Kcal		83
Stabilisers (Gum arabic)		0.01				
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		Synthetic Corks				Y N
RESIDUAL SUGAR		g/L		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		x
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)		4.43		Contains EGG (used in fining: e.g. egg albumin)		x
Total Acidity (TA)		g/L		Contains FISH (used in fining: e.g. isinglass)		x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6.1		Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Wine PH levels		pH		Contains GLUTEN & products made from GLUTEN		x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.38		Contains CELERY & products made from CELERY		x
STORAGE CONDITIONS				Contains NUTS (shell and nuts) + products made from NUTS		x
Keep the product between 12 and 16 °C				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
DIETARY SUITABILITY				Y N		
CERTIFIED VEGAN				x		
CERTIFIED VEGETARIAN				x		
CERTIFIED ORGANIC				x		
CERTIFIED BYODINAMIC				x		
SUITABLE for VEGANS				x		
SUITABLE for VEGETARIANS				x		
ISSUED BY		DATE		APPROVED BY		DATE
Cantine Colomba Bianca Soc. coop.Aar.		26/09/2025		GDT		18.11.2025