

Quality certificate № 1512-1

Date: 15.12.2025

Fermentation Process in Wine - No addition of Alcohol

Alcohol Fermentation in wine is a biochemical process in which fresh grape juice turns into wine. The yeast transforming the sugar into alcohol and carbon dioxide. This process stops naturally when the sugar supply ends or the alcohol level reach a significant level. But there are various methods to stop the process of fermentation even before naturally ending. Adding alcohol is one of them. With this letter we confirm, that we are not adding alcohol or other alcohol by-products during the whole process of wine production in our wines. The alcohol declared on the label is coming only from natural fermentation process (endogenous origin).

List of Items:

Article	Product name
BTCCBIANC0750ACL 00UA	CAVALLI NERI BIANCO SECCO
BTCBGLUHW0750ALL 00UA	LUIGI LEONARDO "GLUHWEIN"

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