Your Logo

COSTARIPA
MATTIAVEZZOLA
DAL 1936

TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by

alivini
Since 1975

Bottle Size	75	cl
Alcohol by Volume	12.5	%
Production Area	LOMBARDIA, ITALY	
Grapes	80% Chardonnay, 20% Pinot Noir	
Colour	Pale, delicate old rose.	
Method	Classico/Champenoise	
Vinification	Slow and soft crushing. First temperature-controlled fermentation keeping the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak casks for about eight months. Very fine and discreet perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.	

Product Name	**MATTIA VEZZOLA ROSÉ N.V. METODO CLASSICO**
Alivini Product Code	**BRU-COSTARIP-----03D**

Product Picture

Tasting Notes and Wine Pairing

BOUQUET
The bouquet is clear, fresh and essential. Scents of red berries, redcurrant and raspberry, are accompanied by citrus notes.
PALATE
Elegantly harmonious, very savoury. Pervasive taste and structure, maintaining excellent fragrance and freshness
WINE PAIRING
Aperitifs, also with oysters, seafood platter and sushi.
CHEF SERGIO MEI RECOMMENDS
Lightly apple-smoked salmon carpaccio.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.99
Sulphites	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	295
Kcal	71

ALLERGENS	Y	N
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

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	Champagne/Sparkling Wine Cork

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)	**4.5**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.1**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.1**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BIODYNAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Keep the product between 14-16°C

ISSUED BY	DATE
Federico Del Grande	01/09/2025

APPROVED BY	DATE
GDT	05.09.2025