

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
					
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. ESPRESSIONI: CASTELROTTO	
Alcohol by Volume	16.5	%			
Production Area	VENETO, ITALY				
Grapes	Corvina, Corvinone, Rondinella				
Colour	Red		Alivini Product Code	AMA-NEGRAR-----06D	
Method	Oak				
Vinification	Drying until January - 120 days. Fermentation at a controlled temperature of 12-23°C. Complete malolactic fermentation. Slow maceration for 30 days, 12 of which cold. Manual punching down three times a day. Crushing with de-stemming of the grapes. Aged in wood (2-4yrs), then in bottles.				
Product Picture	Tasting Notes and Wine Pairing				
	The grapes of this Amarone come from the vineyards of San Pietro in Cariano, the last municipality of the Valpolicella Classica area to the south, with Lessini to the north. Although mainly flat, it has some hills, the most important of which is Castelrotto (172 metres above sea level). This Amarone is a dense, compact red, with a complex, ethereal and almost feminine nose. It has a soft taste, velvety tannic, and is truly perfect with red meat, its ideal pairing.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		96.8275	KJ		415
Concentrated grape must		3.0	Kcal		100
Arabic gum (preservative)		0.1			
Poly potassium aspartate (stabiliser)		0.05			
Sulphur dioxide (preservative)		0.02			
Yeast mannoproteins (stabiliser)		0.002			
Dimethyldicarbonate (stabiliser)		0.0005			
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	DIETARY SUITABILITY		
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)		2.7	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.47			
STORAGE CONDITIONS					
Keep between 14-16°C					
ISSUED BY	DATE		APPROVED BY		DATE
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025		GDT		15.12.2025

Your Logo		Distributed to the UK by		
		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. ESPRESSIONI: MAZZUREGA
Alcohol by Volume	17	%		
Production Area	VENETO, ITALY			
Grapes	Corvina, Corvinone, Rondinella			
Colour	Red		Alivini Product Code	AMA-NEGRAR-----06D
Method	Oak			
Vinification	Fermentation at a controlled temperature of 12-23°C. Complete malolactic fermentation. Slow maceration for 30 days, 12 of which cold. Manual punching down three times a day. Crushing with de-stemming of the grapes. Aged in wood (2-4yrs), then in bottles.			
Product Picture	Tasting Notes and Wine Pairing			
	Sweet grapes are grown in Mazzurega, which when worked with skilful patience, give rise to the wonderful Amarone Mazzurega. In this area the vineyards are 60% in the foothills and the remaining 40% in the hills, with an average altitude of 200 metres above sea level. The soil here is made up of stratified sandstone-limestone rocks. Amarone Mazzurega has a dense, compact red colour. Its nose offers a complex bouquet with clear notes of tobacco and leather and the taste of black spice. And at the table? Keep it for celebrating the most important occasions! It pairs fantastically and enhances succulent game dishes. To keep in the cellar for extended periods and enjoy in celebration of life's most important occasions.			
INGREDIENTS			VALUES	
List of Ingredients		%	ENERGY	Each 100ml
Grapes		96.8275	KJ	415
Concentrated grape must		3.0	Kcal	100
Arabic gum (preservative)		0.1		
Poly potassium aspartate (stabiliser)		0.05		
Sulphur dioxide (preservative)		0.02		
Yeast mannoproteins (stabiliser)		0.002		
Dimethyldicarbonate (stabiliser)		0.0005		
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	DIETARY SUITABILITY	
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	CERTIFIED VEGAN	
			CERTIFIED VEGETARIAN	
			CERTIFIED ORGANIC	
			CERTIFIED BIODYNAMIC	
			SUITABLE for VEGANS	
			SUITABLE for VEGETARIANS	
Total Acidity (TA)		g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6		
Wine PH levels		pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.44		
STORAGE CONDITIONS				
Keep between 14-16°C				
ISSUED BY	DATE		APPROVED BY	DATE
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025		GDT	15.12.2025

Your Logo		Distributed to the UK by		
 DOMINI VENETI Our Valpolicella, Your Wines.		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. ESPRESSIONI: MONTE
Alcohol by Volume	16.5	%		
Production Area	VENETO, ITALY			
Grapes	Corvina, Corvinone, Rondinella			
Colour	Red		Alivini Product Code	AMA-NEGRAR-----06D
Method	Oak			
Vinification	Fermentation at a controlled temperature of 12-23°C. Complete malolactic fermentation. Slow maceration for 30 days, 12 of which cold. Manual punching down three times a day. Crushing with de-stemming of the grapes. Aged in wood (2-4yrs), then in bottles.			
Product Picture	Tasting Notes and Wine Pairing			
	The area cultivated with vines in Monte is widespread in both the plains (40%) and in the foothills (60%); the average altitude of the vineyards is about 180 metres above sea level and varies from 120 metres to 450 metres in the hamlet of Monte. The limestone soils are of sedimentary origin. Amarone Monte is dense and compact garnet-red, with a full and intense bouquet with hints of very, very sweet red jam. It has a soft taste, velvety tannic. This Amarone pairs perfectly and enhances succulent game dishes aged cheeses with a strong flavour. To keep in the cellar for extended periods and enjoy in celebration of life's most important occasions.			
INGREDIENTS			VALUES	
List of Ingredients		%	ENERGY	Each 100ml
Grapes		96.8275	KJ	415
Concentrated grape must		3.0	Kcal	100
Arabic gum (preservative)		0.1		
Poly potassium aspartate (stabiliser)		0.05		
Sulphur dioxide (preservative)		0.02		
Yeast mannoproteins (stabiliser)		0.002		
Dimethyldicarbonate (stabiliser)		0.0005		
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	DIETARY SUITABILITY	
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)		7	CERTIFIED VEGAN	
			CERTIFIED VEGETARIAN	
			CERTIFIED ORGANIC	
			CERTIFIED BIODYNAMIC	
			SUITABLE for VEGANS	
			SUITABLE for VEGETARIANS	
Total Acidity (TA)		g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6		
Wine PH levels		pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.46		
STORAGE CONDITIONS				
Keep between 14-16°C				
ISSUED BY		DATE	APPROVED BY	
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	GDT	
			DATE	
			15.12.2025	

Your Logo		Distributed to the UK by		
 DOMINI VENETI Our Valpolicella, Your Wines.		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. ESPRESSIONI: SAN ROCCO
Alcohol by Volume	17	%		
Production Area	VENETO, ITALY			
Grapes	Corvina, Corvinone, Rondinella			
Colour	Red		Alivini Product Code	AMA-NEGRAR-----06D
Method	Oak			
Vinification	Fermentation at a controlled temperature of 12-23°C. Complete malolactic fermentation. Slow maceration for 30 days, 12 of which cold. Manual punching down three times a day. Crushing with de-stemming of the grapes. Aged in wood (2-4yrs), then in bottles.			
Product Picture	Tasting Notes and Wine Pairing			
	The lower part of the Marano valley includes the hamlet of Valgatarà and is one of the most developed wine-growing areas. The hilly area has volcanic basaltic soil known as toar. The vineyards' predominant location in the valley is at an altitude between 300 and 400 metres above sea level, which equates to strong autumn temperature variations. All this is the lifeblood of the vineyards giving rise to Amarone San Rocco, which is a great red wine to pair with red meats and strong cheeses. It is an intense red, with an aroma accentuated by delicate notes of cloves. An Amarone abounding with personality!			
INGREDIENTS			VALUES	
List of Ingredients		%	ENERGY	Each 100ml
Grapes		96.8275	KJ	415
Concentrated grape must		3.0	Kcal	100
Arabic gum (preservative)		0.1		
Poly potassium aspartate (stabiliser)		0.05		
Sulphur dioxide (preservative)		0.02		
Yeast mannoproteins (stabiliser)		0.002		
Dimethyldicarbonate (stabiliser)		0.0005		
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	Y N	
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	
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)		2.9	Contains EGG (used in fining: e.g. egg albumin)	
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6	Contains MILK (used in fining: e.g. casein or potassium caseinate)	
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45	Contains CELERY & products made from CELERY	
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS	
Keep between 14-16°C			Contains PEANUTS & products made from PEANUTS	
ISSUED BY		DATE	Contains SOYA & products made from SOYA	
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025		Contains MUSTARD & products made from MUSTARD	
APPROVED BY		DATE	Contains SESAME SEEDS & products made from SESAME SEEDS	
GDT	15.12.2025		Contains LUPINS	
			Contains MOLLUSCS & CRUSTACEANS	
			DIETARY SUITABILITY	
			Y N	
			CERTIFIED VEGAN	
			CERTIFIED VEGETARIAN	
			CERTIFIED ORGANIC	
			CERTIFIED BIODYNAMIC	
			SUITABLE for VEGANS	
			SUITABLE for VEGETARIANS	

Your Logo  DOMINI VENETI Our Valpolicella, Your Wines.		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by 	
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G. ESPRESSIONI: VILLA		
Alcohol by Volume	17.5	%				
Production Area	VENETO, ITALY					
Grapes	Corvina, Corvinone, Rondinella		Alivini Product Code	AMA-NEGRAR-----06D		
Colour	Red					
Method	Oak					
Vinification	Drying until January - 120days. Fermentation at a controlled temperature of 12-23°C. Complete malolactic fermentation. Slow maceration for 30 days, 12 of which cold. Manual punching down three times a day. Crushing with de-stemming of the grapes. Aged in wood (2-4yrs), then in bottles.					
Product Picture	Tasting Notes and Wine Pairing  The hilly part of Negrar valley, which starts at a height of about 90 metres above sea level, is characterised by clayey-loamy soil and delimits the valley with two ridges, one to the east and one to the west. The vineyards and grapes of Amarone Villa grow on this rich and strong soil. Amarone Villa has a dense, compact red colour and a strong aroma with a tantalising note of cherries preserved in alcohol and black pepper. Its fresh and lively flavour makes it excellent for contemplation and to enjoy with guests at the end of a meal.					
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Grapes		96.8275	KJ		415	
Concentrated grape must		3.0	Kcal		100	
Arabic gum (preservative)		0.1				
Poly potassium aspartate (stabiliser)		0.05				
Sulphur dioxide (preservative)		0.02				
Yeast mannoproteins (stabiliser)		0.002				
Dimethyldicarbonate (stabiliser)		0.0005				
			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			DIETARY SUITABILITY			
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		Dropdown Menu			Y	N
		Natural Cork	CERTIFIED VEGAN			x
			CERTIFIED VEGETARIAN			x
			CERTIFIED ORGANIC			x
			CERTIFIED BIODYNAMIC			x
			SUITABLE for VEGANS			x
			SUITABLE for VEGETARIANS			x
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)		2.9				
Total Acidity (TA)						
		g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		6				
Wine PH levels						
		pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.46				
STORAGE CONDITIONS						
Keep between 14-16°C						
ISSUED BY		DATE	APPROVED BY		DATE	
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	GDT		15.12.2025	