

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
Bottle Size 37.5 cl		Alcohol by Volume 13 %		Product Name ROSAMARA VALTÈNESI ROSÉ D.O.C. 2021	
Production Area LOMBARDIA, ITALY		Grapes 50% Groppello Gentile, 30% Marzemino, 10% Sangiovese, 10% Barbera			
Colour Light pink, like a rose which has just blossomed, almost pearl.		Method 70% Stainless Steel 30% Oak			
Vinification "Teardrop" vinification consisting of the use of pure free-run juice by means of static dripping before fermentation		Alivini Product Code CHI-COSTARIP-----13D			
Product Picture 		Tasting Notes and Wine Pairing BOUQUET Inviting, slightly spicy and subtle in its fresh elegance. Fruity notes of vineyard peaches, small red fruits and black pepper. Light notes of hawthorn, grapefruit and pomegranate. FLAVOUR Silky texture, harmonious, ample, rich in excellent persistence and sapidity. Long finale with very slight aftertaste of bitter almonds. WINE PAIRING Ideal aperitif, enhances raw white fish, amberjack, snapper, scallops scalded on the plank, peppered mussels and all types of Mediterranean salads. CHEF SERGIO MEI RECOMMENDS Steamed prawns with peach salad.			
INGREDIENTS		VALUES			
List of Ingredients		ENERGY		Each 100ml	
Grapes 99.99 Sulphites 0.01		KJ 300 Kcal 70			
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		Diam			
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)		1			
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).		3.3			
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			