

Your Logo		 DOMINI VENETI 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. 2021	
Alcohol by Volume	15.5	%			
Production Area	VENETO, ITALY				
Grapes	Corvina, Corvinone, Rondinella, other varieties as per D.O.C.G. regulations		Alivini Product Code	AMA-NEGRAR-----23D	
Colour	Red				
Method	Oak				
Vinification	Drying until December/January in the drying room. Crushing at the beginning of February with destemming of the grapes. Fermentation temperature from 12 to 23°C. Slow maceration for 30 days, 12 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles.				
Product Picture	 Tasting Notes and Wine Pairing Amarone della Valpolicella Classico D.O.C.G. is the absolute expression of the balance between elegance and structure. It is produced with grapes grown in the Valpolicella Classica area and left in drying rooms, then aged in large oak barrels for at least 18 months and in bottles for another 6-8 months. In a word, it is a satisfying wine: it satisfies the eye with its dense, compact garnet red colour. It satisfies the nose with an intense fruity aroma. And of course, it satisfies the palate that loves intense flavours. Serve it at 16-18 °C with grilled meat, braised meat, game and aged cheeses.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY		Each 100ml
Grapes	96.8275		KJ		380
Concentrated grape must	3.0		Kcal		92
Arabic gum (preservative)	0.1				
Poly potassium aspartate (stabiliser)	0.05				
Sulphites (preservative)	0.02				
Yeast mannoproteins (stabiliser)	0.002				
Dimethyldicarbonate (stabiliser)	0.0005				
CLOSURE TYPE			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		Dropdown Menu			
		Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		Y N
			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			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)		g/L			
		8.5	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)					
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		g/L			
		5.65			
Wine PH levels					
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		pH			
		3.42			
STORAGE CONDITIONS					
Keep at a constant temperature of 14-15°C.					
ISSUED BY			APPROVED BY		DATE
CANTINA VALPOLICELLA NEGRAR S.C.A.		DATE			
		06/11/2025	GDT		15.12.2025