

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
					
Bottle Size	75	cl	Product Name	SOAVE CLASSICO D.O.C. 2023	
Alcohol by Volume	12.5	%			
Production Area	VENETO, ITALY				
Grapes	Garganega, Trebbiano, Chardonnay				
Colour	White		Alivini Product Code	SOA-NEGRAR-----20D	
Method	Stainless Steel				
Vinification	Crushing with destemming of the grapes, soft tank pressing. Fermentation without skins at controlled temperatures of 14-16°C. Conserved in steel.				
Product Picture	Tasting Notes and Wine Pairing				
	Soave stands out above all white wines; some hold that Dante gave this city near Verona the name Soave for the excellence of its wine. Let your nose be tickled by its delicate notes of white fruit. The palate rejoices in its harmony, freshness and an unmissable final note of bitter almond typical of the Garganega vine. The ideal moment for enjoying it is during appetisers and with pasta dishes with vegetables and fish. Bring it to the table at 10-12 °C.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		96.8275	KJ		306
Concentrated grape must		3.0	Kcal		74
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		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		Synthetic Corks	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)		7.34	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.		5.53			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.25			
STORAGE CONDITIONS					
Keep at a constant temperature of 12-14°C.					
ISSUED BY	DATE		APPROVED BY		DATE
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025		GDT		15.12.2025