

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	APPASSIMENTO ROSSO VENETO I.G.T. 2023 MARCO POLO COLLECTION	
Alcohol by Volume	14	%			
Production Area	VENETO, ITALY				
Grapes	Varieties permitted by the I.G.T. Veneto production regulations		Alivini Product Code	ROS-NEGRAR-----04D	
Colour	Red				
Method	Appassimento/Dried Grape				
Vinification	The grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gently pneumatic pressed. Fermentation at a controlled temperature of 25°C. Maceration for 10 days with scheduled punching down 3 times a day for 20 minutes. Malolactic fermentation completed.				
Product Picture	Tasting Notes and Wine Pairing				
	<p>"Appassimento" is made from indigenous red grape varieties. Following a thorough and rigorous blending process, both the appassimento and traditional methods are fused together in the production of this fine red wine. The colour is ruby red with garnet hints and its aroma is spiced with notes of vanilla and cherry. On the palate, it is full bodied and round with soft tannins and a long finish with spiced notes. It pairs beautifully with meat dishes and aged cheeses.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		96.8275	KJ		359
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		Natural Cork			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
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)		13.71	CERTIFIED VEGAN		x
			CERTIFIED VEGETARIAN		x
			CERTIFIED ORGANIC		x
			CERTIFIED BIODYNAMIC		x
			SUITABLE for VEGANS		x
			SUITABLE for VEGETARIANS		x
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.52			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.26			
STORAGE CONDITIONS					
Keep at a constant temperature of 14-16°C.					
ISSUED BY		DATE		APPROVED BY	
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025		GDT	
				DATE	
				15.12.2025	