




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes			Distributed to the UK by	
						
Bottle Size	75	cl	Product Name	VALPOLICELLA D.O.C. 2024		
Alcohol by Volume	12.5	%				
Production Area	VENETO, ITALY					
Grapes	Corvina, Rondinella, Corvinone					
Colour	Red		Alivini Product Code	VAL-NEGRAR-----31D		
Method	Stainless Steel					
Vinification	After destemming, the grapes go through a process of gentle pressing. Then malolactic fermentation happens at a controlled temperature of 25-28° C and after that the grapes macerate for 7 days and are stored in stainless steel vats.					
Product Picture	Tasting Notes and Wine Pairing					
	<p>This is the young and immediate red wine that encloses the authentic soul of the land it comes from: Valpolicella. Ruby-red in colour with purple hues, this wine opens with a bouquet of red and spicy fruits. On the palate it is dry, warm, medium-bodied, velvety and with balanced tannins.</p> <p>It pairs well with pasta dishes, meats and aged cheeses.</p>					
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				
Dimethylcarbonate (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)		Y	N
RESIDUAL SUGAR		g/L	Contains EGG (used in fining: e.g. egg albumin)			x
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)		5.9	Contains FISH (used in fining: e.g. isinglass)			x
Total Acidity (TA)		g/L	Contains MILK (used in fining: e.g. casein or potassium caseinate)			x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.5	Contains GLUTEN & products made from GLUTEN			x
Wine PH levels		pH	Contains CELERY & products made from CELERY			x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.28	Contains NUTS (shell and nuts) + products made from NUTS			x
STORAGE CONDITIONS			Contains PEANUTS & products made from PEANUTS			x
Keep up to 2 years at a constant temperature of 14-15°C			Contains SOYA & products made from SOYA			x
ISSUED BY		DATE	Contains MUSTARD & products made from MUSTARD			x
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	Contains SESAME SEEDS & products made from SESAME SEEDS			x
APPROVED BY		DATE	Contains LUPINS			x
GDT		15.12.2025	Contains MOLLUSCS & CRUSTACEANS			x
DIETARY SUITABILITY		Y	N			
CERTIFIED VEGAN						x
CERTIFIED VEGETARIAN						x
CERTIFIED ORGANIC						x
CERTIFIED BIODYNAMIC						x
SUITABLE for VEGANS						x
SUITABLE for VEGETARIANS						x