




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
 DOMINI VENETI					
<b>Bottle Size</b>	<b>37.5</b>	<b>cl</b>	<b>Product Name</b>	<b>VALPOLICELLA CLASSICO D.O.C. 2024</b>	
<b>Alcohol by Volume</b>	<b>13</b>	<b>%</b>			
<b>Production Area</b>	<b>VENETO, ITALY</b>				
<b>Grapes</b>	Corvina, Corvinone, Rondinella, other varieties as per D.O.C.G. regulations				
<b>Colour</b>	Red		<b>Alivini Product Code</b>	<b>VAL-NEGRAR-----32D</b>	
<b>Method</b>	<b>Malolactic</b>				
<b>Vinification</b>	Fermentation at controlled temperatures between 25°-28° C. Malolactic fermentation completed. Conservation in stainless steel vats.				
<b>Product Picture</b>	<b>Tasting Notes and Wine Pairing</b>				
		Valpolicella Classico D.O.C. is a young and immediate red wine which encapsulates the authentic soul of the land it comes from: Valpolicella Classica. It is perfect on the table with pasta dishes, meats and aged cheeses. Why does it pair so well with these foods? Its dry, warm, medium-bodied flavour is to thank: velvety and balanced in tannins, with an aroma that is a combination of red fruits, vines and spices.			
<b>INGREDIENTS</b>			<b>VALUES</b>		
<b>List of Ingredients</b>		<b>%</b>	<b>ENERGY</b>		<b>Each 100ml</b>
Grapes		96.8275	<b>KJ</b>		306
Concentrated grape must		3.0	<b>Kcal</b>		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			
<b>CLOSURE TYPE</b>		<b>Dropdown Menu</b>	<b>ALLERGENS</b>		
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			<b>Y</b>
					<b>N</b>
			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		<b>x</b>
			Contains EGG (used in fining: e.g. egg albumin)		<b>x</b>
			Contains FISH (used in fining: e.g. isinglass)		<b>x</b>
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		<b>x</b>
			Contains GLUTEN & products made from GLUTEN		<b>x</b>
			Contains CELERY & products made from CELERY		<b>x</b>
			Contains NUTS (shell and nuts) + products made from NUTS		<b>x</b>
			Contains PEANUTS & products made from PEANUTS		<b>x</b>
			Contains SOYA & products made from SOYA		<b>x</b>
			Contains MUSTARD & products made from MUSTARD		<b>x</b>
			Contains SESAME SEEDS & products made from SESAME SEEDS		<b>x</b>
			Contains LUPINS		<b>x</b>
			Contains MOLLUSCS & CRUSTACEANS		<b>x</b>
<b>RESIDUAL SUGAR</b>		<b>g/L</b>	<b>DIETARY SUITABILITY</b>		
<b>BRUT ZERO</b> (0-3 g/L = Bone Dry); <b>EXTRA BRUT</b> (0-6 g/L = Bone Dry); <b>BRUT</b> (0-12 g/L = Dry); <b>EXTRA DRY</b> (12-17 g/L = Fruity) <b>SEC</b> (17-32 g/L = Off-Dry) <b>DEMI SEC</b> (32-50 g/L = Sweet)		<b>6.5</b>			<b>Y</b>
					<b>N</b>
			CERTIFIED VEGAN		<b>x</b>
			CERTIFIED VEGETARIAN		<b>x</b>
			CERTIFIED ORGANIC		<b>x</b>
			CERTIFIED BIODYNAMIC		<b>x</b>
			SUITABLE for VEGANS		<b>x</b>
			SUITABLE for VEGETARIANS		<b>x</b>
<b>Total Acidity (TA)</b>		<b>g/L</b>			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		<b>5.58</b>			
<b>Wine PH levels</b>		<b>pH</b>			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		<b>3.16</b>			
<b>STORAGE CONDITIONS</b>					
Keep at a constant temperature of 14-16°C.					
<b>ISSUED BY</b>		<b>DATE</b>	<b>APPROVED BY</b>		<b>DATE</b>
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	GDT		15.12.2025