

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	MOLMENTI VALTÈNESI ROSÉ D.O.C. 2019	
Alcohol by Volume	13.5	%			
Production Area	LOMBARDIA, ITALY				
Grapes	60% Groppello Gentile, 20% Marzemino, 10% Sangiovese, 10% Barbera		Alivini Product Code	MOL-COSTARIP-----03D	
Colour	Light pink with peach colour highlights.				
Method	Oak				
Vinification	"Teardrop" vinification consisting of the use of pure free-run juice by means of static dripping before fermentation.				
Product Picture	Tasting Notes and Wine Pairing				
	<p><b>BOUQUET</b> Rich and complex. Ample fragrance of violet, sweet white jasmine flowers, vineyard peaches, mandarin oranges, small red fruits, spices and saffron. Over time, it collects light vanilla nuances and mild notes of cinnamon.</p> <p><b>FLAVOUR</b> Perfect correspondence of taste-smell. Ample and complex enveloping structure with highly original sapidity and persistence. Crunchy almost citrus freshness, synonymous with extraordinary longevity.</p> <p><b>WINE PAIRING</b> Ideal with Mediterranean food, shellfish, cooked and raw tuna fish, swordfish marinated in citrus juice. Veal carpaccio or white meat in seasonal truffle cream. Risotto with vegetables and shellfish.</p> <p><b>CHEF SERGIO MEI RECOMMENDS</b> Raviolo with burrata (filled, spun-curd cheese) and chopped raw tomatoes and basil.</p>				
	<b>INGREDIENTS</b>		<b>VALUES</b>		
	List of Ingredients	%	ENERGY	Each 100ml	
	Grapes	99.99	KJ	300	
Sulphites	0.01	Kcal	70		
<b>CLOSURE TYPE</b>		<b>ALLERGENS</b>			
Dropdown Menu				Y	N
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		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	
<b>RESIDUAL SUGAR</b>		Contains EGG (used in fining: e.g. egg albumin)			
g/L		Contains FISH (used in fining: e.g. isinglass)			
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)		Contains MILK (used in fining: e.g. casein or potassium caseinate)			
0.6		Contains GLUTEN & products made from GLUTEN			
<b>Total Acidity (TA)</b>		Contains CELERY & products made from CELERY			
g/L		Contains NUTS (shell and nuts) + products made from NUTS			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		Contains PEANUTS & products made from PEANUTS			
5.6		Contains SOYA & products made from SOYA			
<b>Wine PH levels</b>		Contains MUSTARD & products made from MUSTARD			
pH		Contains SESAME SEEDS & products made from SESAME SEEDS			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		Contains LUPINS			
3.3		Contains MOLLUSCS & CRUSTACEANS			
<b>STORAGE CONDITIONS</b>		<b>DIETARY SUITABILITY</b>			
Keep the product between 14-16°C				Y	N
<b>ISSUED BY</b>		<b>APPROVED BY</b>		<b>DATE</b>	
DATE					
Federico Del Grande		GDT		05.09.2025	
01/09/2025					