




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by		
 DOMINI VENETI						
Bottle Size	75	cl	Product Name	VALPOLICELLA RIPASSO CLASSICO SUPERIORE TORBAE D.O.C. 2022		
Alcohol by Volume	13.5	%				
Production Area	VENETO, ITALY					
Grapes	Corvina, Corvinese, Rondinella, other varieties as per D.O.C.G. regulations					
Colour	Red		Alivini Product Code	VIG-NEGRAR-----12D		
Method	Oak					
Vinification	Fermentation at controlled temperatures from 25 to 28°C. Maceration for 10 days with punching-down three times a day. Conservation in steel vats until February. Passed through Amarone skins and in contact with it for 15 days at a temperature of 15°C, with daily punching down. Transferred to barrels in late May for about nine months. Complete malolactic fermentation. Aged in wood, steel, then in bottles.					
Product Picture	Tasting Notes and Wine Pairing					
		<p>This Valpolicella Ripasso is made from grapes grown in the high hills, in Torbe. It has a deep ruby red colour and is pleasing to the eye when poured. Its complex aroma starts with the freshness of fruit and ends with a spiced note. The complex aroma leads to a harmonious, full and velvety flavour with the right balance of tannins and acidity. For this exact reason, it pairs very well with all types of red meat, both grilled and braised. Serve at 16-18 °C.</p>				
INGREDIENTS			VALUES			
List of Ingredients		%	ENERGY		Each 100ml	
Grapes		96.8275	KJ		336	
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
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		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)		8.75	Contains EGG (used in fining: e.g. egg albumin)			x
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)			x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.43	Contains MILK (used in fining: e.g. casein or potassium caseinate)			x
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN			x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.49	Contains CELERY & products made from CELERY			x
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS			x
Keep at a constant temperature of 14-16°C.			Contains PEANUTS & products made from PEANUTS			x
ISSUED BY		DATE	Contains SOYA & products made from SOYA			x
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	Contains MUSTARD & products made from MUSTARD			x
APPROVED BY		DATE	Contains SESAME SEEDS & products made from SESAME SEEDS			x
GDT		15.12.2025	Contains LUPINS			x
			Contains MOLLUSCS & CRUSTACEANS			x
			DIETARY SUITABILITY			
			CERTIFIED VEGAN			x
			CERTIFIED VEGETARIAN			x
			CERTIFIED ORGANIC			x
			CERTIFIED BIODYNAMIC			x
			SUITABLE for VEGANS			x
			SUITABLE for VEGETARIANS			x