


Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	MAIM VALTÈNESI D.O.C. 2015	
Alcohol by Volume	13	%			
Production Area	LOMBARDIA, ITALY				
Grapes	Groppello Gentile		Alivini Product Code	MAI-COSTARIP-----03D	
Colour	Ruby red with bright and deep crystalline reflections.				
Method	Oak				
Vinification	Traditional in red, with regular fermentation and prolonged maceration in contact with the skins, enabling Maim to acquire greater gustatory complexity. 100% of the wine is refined in small 228-litre old white oak barrels for about 12 months, before aging in bottles for over one year.				
Product Picture	Tasting Notes and Wine Pairing				
	BOUQUET Intense violet, extra-ripe fruit, underwood and spices with balanced sensation of flint, black pepper and liquorice PALATE Excellent balance with silky and flexible tannins which support the velvet and gentleness typical of the variety. Extraordinarily fine texture with endless finale which reveals a superb and extremely elegant structure. WINE PAIRING Ideal with Parma ham, bresaola, culatello and semi-soft cheeses, foie gras escalope, feathered game on the spit. CHEF SERGIO MEI RECOMMENDS Adult lamb roasted with rosemary and aubergine "alla parmigiana".				
	INGREDIENTS		VALUES		
	List of Ingredients	%	ENERGY	Each 100ml	
	Grapes	99.99	KJ	330	
Sulphites	0.01	Kcal	80		
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	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
RESIDUAL SUGAR		g/L	Contains EGG (used in fining: e.g. egg albumin)		
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (3-6 g/L = Bone Dry); BRUT (6-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)		1.55	Contains FISH (used in fining: e.g. isinglass)		
Total Acidity (TA)		g/L	Contains MILK (used in fining: e.g. casein or potassium caseinate)		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.84	Contains GLUTEN & products made from GLUTEN		
Wine PH levels		pH	Contains CELERY & products made from CELERY		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3	Contains NUTS (shell and nuts) + products made from NUTS		
STORAGE CONDITIONS			Contains PEANUTS & products made from PEANUTS		
Keep the product between 16-18°C			Contains SOYA & products made from SOYA		
ISSUED BY		DATE	Contains MUSTARD & products made from MUSTARD		
Francesco Del Grande	01/09/2025		Contains SESAME SEEDS & products made from SESAME SEEDS		
APPROVED BY		DATE	Contains LUPINS		
GDT	05.09.2025		Contains MOLLUSCS & CRUSTACEANS		
DIETARY SUITABILITY		Y	N		
CERTIFIED VEGAN			X		
CERTIFIED VEGETARIAN			X		
CERTIFIED ORGANIC			X		
CERTIFIED BIODYNAMIC			X		
SUITABLE for VEGANS		X			
SUITABLE for VEGETARIANS		X			