



Your Logo		Distributed to the UK by	
<div><div>COSTARIPA MATTIAVEZZOLA DAL 1936</div></div>		<div>TECHNICAL SHEET with Allergens &amp; Tasting Notes</div>	
Bottle Size		75	cl
Alcohol by Volume		12.5	%
Production Area		LOMBARDIA, ITALY	
Grapes		100% Chardonnay	
Colour		Straw yellow with greenish highlights.	
Method		Classico/Champenoise	
Vinification		Slow and soft crushing. First temperature-controlled fermentation keeping the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak casks for about eight months. Very fine and discreet perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.	
Product Name		MATTIA VEZZOLA VSQ BRUT METODO CLASSICO	
Alivini Product Code		VSQ-COSTARIP-----01D	
Product Picture		Tasting Notes and Wine Pairing	
		<p><b>BOUQUET:</b> Intense, pervasive and delicate scent of fresh fruit, with a sensation of maturity. Fragrance of rennet apples with hints of sage and honey.</p> <p><b>PALATE:</b> Smooth with excellent complexity and a fully rewarding citrus-flavoured freshness. Fresh, savoury and extremely elegant.</p> <p><b>WINE PAIRING</b></p> <p>Pairs well with raw fish, shellfish and oysters. Cod in sauce, noble poultry and white meat in general.</p> <p><b>CHEF SERGIO MEI RECOMMENDS:</b> Seared mullet with oyster leaf and candied tomato.</p>	
INGREDIENTS		VALUES	
List of Ingredients		ENERGY	
Grapes		Each 100ml	
Sulphites		KJ	
		Kcal	
CLOSURE TYPE		ALLERGENS	
Dropdown Menu		Y	
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		N	
Champagne/Sparkling Wine Cork		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	
		Contains EGG (used in fining: e.g. egg albumin)	
		Contains FISH (used in fining: e.g. isinglass)	
		Contains MILK (used in fining: e.g. casein or potassium caseinate)	
		Contains GLUTEN & products made from GLUTEN	
		Contains CELERY & products made from CELERY	
		Contains NUTS (shell and nuts) + products made from NUTS	
		Contains PEANUTS & products made from PEANUTS	
		Contains SOYA & products made from SOYA	
		Contains MUSTARD & products made from MUSTARD	
		Contains SESAME SEEDS & products made from SESAME SEEDS	
		Contains LUPINS	
		Contains MOLLUSCS & CRUSTACEANS	
RESIDUAL SUGAR			
g/L			
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)			
4.5			
Total Acidity (TA)			
g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			
5.1			
Wine PH levels			
pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			
3			
STORAGE CONDITIONS			
Keep the product between 14-16°C			
ISSUED BY		APPROVED BY	
DATE		DATE	
Federico Del Grande		GDT	
01/09/2025		05.09.2025	