

Your Logo  <b>COSTARIPA</b> MATTIAVEZZOLA DAL 1936		<b>TECHNICAL SHEET</b> with <b>Allergens &amp; Tasting Notes</b>			Distributed to the UK by 																											
Bottle Size	75	cl	Product Name	<b>MATTIA VEZZOLA VSQ BRUT METODO CLASSICO</b>																												
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.			Alivini Product Code	<b>VSQ-COSTARIP----01D</b>																											
Product Picture	<b>Tasting Notes and Wine Pairing</b>																															
	<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 style="text-align: center;"><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>																															
<b>INGREDIENTS</b>			<b>VALUES</b>																													
List of Ingredients		%	ENERGY		Each 100ml																											
Grapes		99.99	KJ		295																											
Sulphites		0.01	Kcal		71																											
<b>CLOSURE TYPE</b>		Dropdown Menu	<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		Champagne/Sparkling Wine Cork	<table border="0"> <tr><td>Contains SULPHUR DIOXIDE / SULPHITES (&gt;10 ppm)</td><td style="text-align: center;">X</td></tr> <tr><td>Contains EGG (used in fining: e.g. egg albumin)</td><td style="text-align: center;">X</td></tr> <tr><td>Contains FISH (used in fining: e.g. isinglass)</td><td style="text-align: center;">X</td></tr> <tr><td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td><td style="text-align: center;">X</td></tr> <tr><td>Contains GLUTEN &amp; products made from GLUTEN</td><td style="text-align: center;">X</td></tr> <tr><td>Contains CELERY &amp; products made from CELERY</td><td style="text-align: center;">X</td></tr> <tr><td>Contains NUTS (shell and nuts) + products made from NUTS</td><td style="text-align: center;">X</td></tr> <tr><td>Contains PEANUTS &amp; products made from PEANUTS</td><td style="text-align: center;">X</td></tr> <tr><td>Contains SOYA &amp; products made from SOYA</td><td style="text-align: center;">X</td></tr> <tr><td>Contains MUSTARD &amp; products made from MUSTARD</td><td style="text-align: center;">X</td></tr> <tr><td>Contains SESAME SEEDS &amp; products made from SESAME SEEDS</td><td style="text-align: center;">X</td></tr> <tr><td>Contains LUPINS</td><td style="text-align: center;">X</td></tr> <tr><td>Contains MOLLUSCS &amp; CRUSTACEANS</td><td style="text-align: center;">X</td></tr> </table>				Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	X	Contains EGG (used in fining: e.g. egg albumin)	X	Contains FISH (used in fining: e.g. isinglass)	X	Contains MILK (used in fining: e.g. casein or potassium caseinate)	X	Contains GLUTEN & products made from GLUTEN	X	Contains CELERY & products made from CELERY	X	Contains NUTS (shell and nuts) + products made from NUTS	X	Contains PEANUTS & products made from PEANUTS	X	Contains SOYA & products made from SOYA	X	Contains MUSTARD & products made from MUSTARD	X	Contains SESAME SEEDS & products made from SESAME SEEDS	X	Contains LUPINS	X	Contains MOLLUSCS & CRUSTACEANS	X
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<b>RESIDUAL SUGAR</b>		<b>g/L</b>																														
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																														
<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.		5.1																														
<b>Wine PH levels</b>		<b>pH</b>	<b>DIETARY SUITABILITY</b>																													
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3	<table border="0"> <tr><td>CERTIFIED VEGAN</td><td style="text-align: center;">X</td></tr> <tr><td>CERTIFIED VEGETARIAN</td><td style="text-align: center;">X</td></tr> <tr><td>CERTIFIED ORGANIC</td><td style="text-align: center;">X</td></tr> <tr><td>CERTIFIED BYODINAMIC</td><td style="text-align: center;">X</td></tr> <tr><td>SUITABLE for VEGANS</td><td style="text-align: center;">X</td></tr> <tr><td>SUITABLE for VEGETARIANS</td><td style="text-align: center;">X</td></tr> </table>				CERTIFIED VEGAN	X	CERTIFIED VEGETARIAN	X	CERTIFIED ORGANIC	X	CERTIFIED BYODINAMIC	X	SUITABLE for VEGANS	X	SUITABLE for VEGETARIANS	X														
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<b>STORAGE CONDITIONS</b>																																
Keep the product between 14-16°C																																
ISSUED BY	DATE		APPROVED BY			DATE																										
Federico Del Grande	01/09/2025		GDT			05.09.2025																										