

## TECHNICAL SHEET with Allergens & Tasting Notes



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Bottle Size	75	cl				
Alcohol by Volume	15	%	Product	Product	Product	
Production Area	VALTELLINA, LOMBARDIA, ITALY		Name	SFORZATO DI VALTELLINA DOCG 2017		
Grapes	Nebbiolo "Chiavenna	sca"				
Colour	Red					
Method	Oak		Alivini Product	SFO-NERA05D		
Vinification	Vinification in stainless steel with 12 days between 28°C an		Code			

**Product Picture** 



**Tasting Notes and Wine Pairing** 

This wine is obtained with a drying process of the "Chiavennasca" Nebbiolo grapes, for about 2 and a half months, after the harvest. Ample and complex with hints of jam and dried red flowers resulting from the drying of the grapes. **Pairing:** red meats, roasts, braised meat, aged cheeses.

INGREDIENTS		
List of Ingredients	%	
Grapes	99.99	
Sulphites	0.01	

Dropdown Menu

g/L

5.95

VALUES	
ENERGY	Each 100ml
KJ	345
Kcal	85

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
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)	3.5

**CLOSURE TYPE** 

**Total Acidity (TA)** 

The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.

ALLERGENS	Υ	N
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

Wine PH levels	рН
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	3.58
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STORAGE CONDITIONS

Keep the product between 13 and 15°C

	DIETARY SUITABILITY	Y	N
	CERTIFIED VEGAN		x
	CERTIFIED VEGETARIAN		x
	CERTIFIED ORGANIC		x
	CERTIFIED BYODINAMIC		x
1	SUITABLE for VEGANS	x	
	SUITABLE for VEGETARIANS	x	

ISSUED BY	DATE	
Francesco Di Bernardo	03.10.2025	

APPROVED BY	DATE
GDT	27.10.2025