




Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by																																											
																																															
Bottle Size	75	cl	Product Name	CAMPOSTARNE VALTÈNESI D.O.C 2021																																											
Alcohol by Volume	13	%																																													
Production Area	LOMBARDIA, ITALY																																														
Grapes	50% Gropello Gentile, 30% Marzemino, 15% Sangiovese, 5% Barbera		Alivini Product Code	CAM-COSTARIP-----04D																																											
Colour	Deep ruby red, crystalline and intense.																																														
Method	Oak																																														
Vinification	Traditional red vinification on skins, with regular fermentation and prolonged maceration, allowing the wine to acquire more elegance, structure and taste complexity. Then, aging takes place in 228-litre old white oak casks for about 12 months, before spending 6 months resting in the bottle.																																														
Product Picture	Tasting Notes and Wine Pairing																																														
	<p align="center">BOUQUET</p> <p align="center">An invitation of violets and ripe red forest fruits. Persuasive, welcoming spirit with spices, pepper and roasted nuts.</p> <p align="center">PALATE</p> <p align="center">Evident, vertical and sinuous tannins. Excellent harmony and structure, with a pleasantly textured sensation. Full length and persistence. Excellent structure and freshness defining the particular character.</p> <p align="center">WINE PAIRING</p> <p align="center">Ideal with cured meats and medium-mature cheeses. Stuffed pasta such as ravioli and fresh-egg pasta with ragù, carpaccio, carne salada and beef tartare. Beef in oil and furry game, mixed boiled meats with sauces.</p> <p align="center">CHEF SERGIO MEI RECOMMENDS</p> <p align="center">Brescia-style skewers with polenta</p>																																														
	INGREDIENTS <table border="1"> <thead> <tr> <th>List of Ingredients</th> <th>%</th> </tr> </thead> <tbody> <tr> <td>Grapes</td> <td>99.99</td> </tr> <tr> <td>Sulphites</td> <td>0.01</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>			List of Ingredients	%	Grapes	99.99	Sulphites	0.01							VALUES <table border="1"> <thead> <tr> <th>ENERGY</th> <th>Each 100ml</th> </tr> </thead> <tbody> <tr> <td>KJ</td> <td>330</td> </tr> <tr> <td>Kcal</td> <td>80</td> </tr> </tbody> </table>			ENERGY	Each 100ml	KJ	330	Kcal	80																							
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CLOSURE TYPE 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			ALLERGENS <table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td> <td>x</td> <td></td> </tr> <tr> <td>Contains EGG (used in fining: e.g. egg albumin)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains FISH (used in fining: e.g. isinglass)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td> <td></td> <td>x</td> </tr> <tr> <td>Contains GLUTEN & products made from GLUTEN</td> <td></td> <td>x</td> </tr> <tr> <td>Contains CELERY & products made from CELERY</td> <td></td> <td>x</td> </tr> <tr> <td>Contains NUTS (shell and nuts) + products made from NUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains PEANUTS & products made from PEANUTS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SOYA & products made from SOYA</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MUSTARD & products made from MUSTARD</td> <td></td> <td>x</td> </tr> <tr> <td>Contains SESAME SEEDS & products made from SESAME SEEDS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains LUPINS</td> <td></td> <td>x</td> </tr> <tr> <td>Contains MOLLUSCS & CRUSTACEANS</td> <td></td> <td>x</td> </tr> </tbody> </table>				Y	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
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RESIDUAL SUGAR 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)			g/L 1.64																																												
Total Acidity (TA) The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			g/L 5.79																																												
Wine PH levels Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			pH 3.34																																												
STORAGE CONDITIONS Keep the product between 16-18°C			DIETARY SUITABILITY <table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>CERTIFIED VEGAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>x</td> </tr> <tr> <td>CERTIFIED BIODYNAMIC</td> <td></td> <td>x</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>x</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td>x</td> <td></td> </tr> </tbody> </table>				Y	N	CERTIFIED VEGAN		x	CERTIFIED VEGETARIAN		x	CERTIFIED ORGANIC		x	CERTIFIED BIODYNAMIC		x	SUITABLE for VEGANS	x		SUITABLE for VEGETARIANS	x																						
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ISSUED BY Francesco Del Grande		DATE 01/09/2025		APPROVED BY GDT																																											
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