


Your Logo		<b>TECHNICAL SHEET</b> with <b>Allergens &amp; Tasting Notes</b>		Distributed to the UK by																																											
																																															
<b>Bottle Size</b>	75	cl	<b>Product Name</b>	<b>CLASSICA NEGROAMARO SALENTO I.G.P. 2022</b>																																											
<b>Alcohol by Volume</b>	13.5	%																																													
<b>Production Area</b>	<b>PUGLIA, ITALY</b>																																														
<b>Grapes</b>	Negroamaro																																														
<b>Colour</b>	Red		<b>Alivini Product Code</b>	<b>NEG-SAMMARCO-----04D</b>																																											
<b>Method</b>	<b>Stainless Steel</b>																																														
<b>Vinification</b>	The grapes are harvested at optimal ripeness, fermented in temperature-controlled stainless steel tanks with a 10–15 day maceration at 24–25 °C, followed by complete malolactic fermentation and ageing in stainless steel to preserve freshness and balance.																																														
<b>Product Picture</b>																																															
<b>Tasting Notes and Wine Pairing</b>																																															
<p>Ruby red with purple hues, this Negroamaro opens with aromas of violet followed by notes of cherry and clove. On the palate, smooth tannins and well-judged freshness define a balanced yet vigorous personality, leading to a long, persistent finish. It pairs well with stewed rabbit and pan-fried duck breast; traditionally enjoyed with lentils and sausage, courgette parmigiana, and torcinelli pasta stuffed with liver.</p>																																															
<b>INGREDIENTS</b>			<b>VALUES</b>																																												
<b>List of Ingredients</b>	<b>%</b>		<b>ENERGY</b>	<b>Each 100ml</b>																																											
Grapes	99.48		<b>KJ</b>	331																																											
Arabic Gum	0.30		<b>Kcal</b>	79																																											
Carboxymethyl cellulose	0.20																																														
Potassium metabisulfite	0.02																																														
<b>CLOSURE TYPE</b>	<b>Dropdown Menu</b>		<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	Diam		<table border="1"> <thead> <tr> <th></th> <th>Y</th> <th>N</th> </tr> </thead> <tbody> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (&gt;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 &amp; products made from GLUTEN</td> <td></td> <td>X</td> </tr> <tr> <td>Contains CELERY &amp; 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 &amp; products made from PEANUTS</td> <td></td> <td>X</td> </tr> <tr> <td>Contains SOYA &amp; products made from SOYA</td> <td></td> <td>X</td> </tr> <tr> <td>Contains MUSTARD &amp; products made from MUSTARD</td> <td></td> <td>X</td> </tr> <tr> <td>Contains SESAME SEEDS &amp; 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 &amp; 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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<b>RESIDUAL SUGAR</b>	<b>g/L</b>																																														
<b>BRUT ZERO</b> (0-3 g/L = Bone Dry); <b>EXTRA BRUT</b> (0-6 g/L = Bone Dry); <b>BRUT</b> (0-12 g/L = Dry); <b>EXTRA DRY</b> (12-17 g/L = Fruity) <b>SEC</b> (17-32 g/L = Off-Dry) <b>DEMI SEC</b> (32-50 g/L = Sweet)	11																																														
<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.	5.6																																														
<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).	3.64		<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 BYODINAMIC</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 BYODINAMIC		X	SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS	X																						
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<b>STORAGE CONDITIONS</b>																																															
Keep the product between 12 and 14° C																																															
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Fabrizio Alessandro	28/07/2025		GDT		17.12.2025																																										