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CANTINA DI  
NEGRAR
**TECHNICAL SHEET**  
with  
**Allergens & Tasting Notes**

Distributed to the UK by



<b>Bottle Size</b>	<b>50</b>	<b>cl</b>	<b>Product Name</b>	<b>RECIOTO DELLA VALPOLICELLA CLASSICO D.O.C.G. 2023</b>
<b>Alcohol by Volume</b>	<b>12.5</b>	<b>%</b>		
<b>Production Area</b>	<b>VENETO, ITALY</b>			
<b>Grapes</b>	Corvina, Rondinella, Corvinone		<b>Alivini Product Code</b>	<b>BAR-NEGRAR-----27D</b>
<b>Colour</b>	Red			
<b>Method</b>	Oak			
<b>Vinification</b>	The grapes are dried in large drying rooms for 120 days and are then destemmed and crushed in mid-January. After that the grapes ferment at controlled temperatures and age in wooden barrels.			

<b>Product Picture</b>	<b>Tasting Notes and Wine Pairing</b>
	<p>This wine has an ancient history dating back to the time of the ancient Romans and the famous Rhaetian wine that was highly praised and appreciated by Latin poets. It is a symbol of the viticulture of the Valpolicella Classico area based on the particular natural drying process of only the ripest grapes, it is considered "the father" of Amarone. Ruby red in colour with violet reflections. Its bouquet is intensely fruity, fragrant with red fruit, especially raspberry, black cherry, prune and plum. Generously sweet, soft and creamy with warm hints of raisins on the palate. Never overly sweet, this red wine is unique in the Italian wine scene. Pair with dried sweets, such as Sbrisolona, Cantucci and Zaletti, blue or spicy cheeses with spicy fruit sauces.</p>

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	96.8275	<b>KJ</b>	524
Concentrated grape must	3.0	<b>Kcal</b>	125
Arabic gum (preservative)	0.1		
Poly potassium aspartate (stabiliser)	0.05		
Sulphites (preservative)	0.02		
Yeast mannoproteins (stabiliser)	0.002		
Dimethyldicarbonate (stabiliser)	0.0005		
CLOSURE TYPE		ALLERGENS	
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	Dropdown Menu		
	Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	Y N
		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
RESIDUAL SUGAR		DIETARY SUITABILITY	
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)	g/L		
	127.69	CERTIFIED VEGAN	x
		CERTIFIED VEGETARIAN	x
		CERTIFIED ORGANIC	x
		CERTIFIED BIODYNAMIC	x
		SUITABLE for VEGANS	x
		SUITABLE for VEGETARIANS	x
Total Acidity (TA)		ISSUED BY	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	g/L	CANTINA VALPOLICELLA NEGRAR S.C.A.	DATE
	6.11	06/11/2025	
Wine PH levels		APPROVED BY	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	pH	GDT	DATE
	3.49		15.12.2025
STORAGE CONDITIONS			
Keep up to 5 years at a constant temperature of 14-15°C			