

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by		
						
Bottle Size	1.5	lt	Product Name	ROSAMARA VALTÈNESI ROSÉ D.O.C. 2024		
Alcohol by Volume	13	%				
Production Area	LOMBARDIA, ITALY					
Grapes	50% Gropello Gentile, 30% Marzemino, 10% Sangiovese, 10% Barbera					
Colour	Light pink, like a rose which has just blossomed, almost pearl.		Alivini Product Code	CHI-COSTARIP-----20D		
Method	70% Stainless Steel 30% Oak					
Vinification	"Teardrop" vinification consisting of the use of pure free-run juice by means of static dripping before fermentation					
Product Picture	Tasting Notes and Wine Pairing					
	<p align="center">BOUQUET</p> <p>Inviting, slightly spicy and subtle in its fresh elegance. Fruity notes of vineyard peaches, small red fruits and black pepper. Light notes of hawthorn, grapefruit and pomegranate.</p> <p align="center">FLAVOUR</p> <p>Silky texture, harmonious, ample, rich in excellent persistence and sapidity. Long finale with very slight aftertaste of bitter almonds.</p> <p align="center">WINE PAIRING</p> <p>Ideal aperitif, enhances raw white fish, amberjack, snapper, scallops scalded on the plank, peppered mussels and all types of Mediterranean salads.</p> <p align="center">CHEF SERGIO MEI RECOMMENDS</p> <p>Steamed prawns with peach salad.</p>					
	INGREDIENTS			VALUES		
	List of Ingredients	%		ENERGY	Each 100ml	
	Grapes	99.99		KJ	300	
Sulphites	0.01		Kcal	70		
CLOSURE TYPE			ALLERGENS			
Dropdown Menu			Y	N		
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	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x		
RESIDUAL SUGAR		g/L	Contains EGG (used in fining: e.g. egg albumin)		x	
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)		1	Contains FISH (used in fining: e.g. isinglass)		x	
Total Acidity (TA)		g/L	Contains MILK (used in fining: e.g. casein or potassium caseinate)		x	
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.1	Contains GLUTEN & products made from GLUTEN		x	
Wine PH levels		pH	Contains CELERY & products made from CELERY		x	
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.3	Contains NUTS (shell and nuts) + products made from NUTS		x	
STORAGE CONDITIONS			Contains PEANUTS & products made from PEANUTS		x	
Keep the product between 14-16°C			Contains SOYA & products made from SOYA		x	
ISSUED BY			DATE			
Federico Del Grande		DATE	APPROVED BY		DATE	
		01/09/2025	GDT		05.09.2025	