

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	VALPOLICELLA CLASSICO SUPERIORE VERJAGO D.O.C. 2023	
Alcohol by Volume	15.5	%			
Production Area	VENETO, ITALY				
Grapes	Corvina, Corvinone, Rondinella, other varieties as per D.O.C.G. regulations				
Colour	Red		Alivini Product Code	VAL-NEGRAR-----33D	
Method	Oak				
Vinification	Drying in drying rooms known as "fruttaio" for 40 days. Crushing in November with de-stemming of the grapes. Fermentation at a controlled temperature of 23 °C. Maceration for 15 days. Aged in wood, then in bottles.				
Product Picture	Tasting Notes and Wine Pairing				
	<p>This wine has a story to tell, starting from its label and neck tag: a story that speaks of typicality, tradition and the pursuit of excellence.</p> <p>Valpolicella Classico Superiore Verjago D.O.C. comes from highly selected grapes from the hilly vineyards which, after the manual harvest in crates, are left to dry for 40 days in special drying rooms known as "fruttaio". Careful winemaking follows along with over a year of ageing in large oak barrels and another three months in bottles. The result is a Super Valpolicella with an intense ruby red colour, complex and spicy aroma with notes of red fruits with the scent of ripe cherries, and a warm, smooth, fine and elegant palate. It pairs perfectly with all types of meat, both grilled and braised, and aged cheeses.</p>				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		96.8275	KJ		380
Concentrated grape must		3.0	Kcal		91
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		Dropdown Menu	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		Natural Cork	Y N		
RESIDUAL SUGAR		g/L	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)		
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)		6.55	Contains EGG (used in fining: e.g. egg albumin)		
Total Acidity (TA)		g/L	Contains FISH (used in fining: e.g. isinglass)		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.53	Contains MILK (used in fining: e.g. casein or potassium caseinate)		
Wine PH levels		pH	Contains GLUTEN & products made from GLUTEN		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.34	Contains CELERY & products made from CELERY		
STORAGE CONDITIONS			Contains NUTS (shell and nuts) + products made from NUTS		
Keep at a constant temperature of 14-16°C.			Contains PEANUTS & products made from PEANUTS		
ISSUED BY		DATE	Contains SOYA & products made from SOYA		
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025		Contains MUSTARD & products made from MUSTARD		
APPROVED BY		DATE	Contains SESAME SEEDS & products made from SESAME SEEDS		
GDT		15.12.2025	Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
			DIETARY SUITABILITY		
			Y N		
			CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		