



DOMINI VENETI

TECHNICAL SHEET
with
Allergens & Tasting Notes



Bottle Size	75	cl	Product Name	VALPOLICELLA CLASSICO SUPERIORE VERJAGO D.O.C. 2023				
Alcohol by Volume	15.5	%						
Production Area	VENETO, ITALY		Alivini Product Code					
Grapes	Corvina, Corvinone, Rondinella, other varieties as per D.O.C.G. regulations			VAL-NEGRAR-----33D				
Colour	Red		Alivini Product Code					
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.		Alivini Product Code					
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	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)		6.55	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.		5.53	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).		3.34	Contains NUTS (shell and nuts) + products made from NUTS		X			
STORAGE CONDITIONS			Contains PEANUTS & products made from PEANUTS		X			
Keep at a constant temperature of 14-16°C.			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			
ISSUED BY		DATE	DIETARY SUITABILITY					
CANTINA VALPOLICELLA NEGRAR S.C.A.		06/11/2025	CERTIFIED VEGAN		X			
APPROVED BY		DATE	CERTIFIED VEGETARIAN		X			
			CERTIFIED ORGANIC		X			
			CERTIFIED BIODYNAMIC		X			
			SUITABLE for VEGANS		X			
			SUITABLE for VEGETARIANS		X			