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TECHNICAL SHEET
with
Allergens & Tasting Notes

Distributed to the UK by



Bottle Size	75	cl	Product Name	BARDOLINO D.O.C. 2024
Alcohol by Volume	12	%		
Production Area	VENETO, ITALY			
Grapes	Corvina, Rondinella, Corvinone		Alivini Product Code	BAR-NEGRAR-----27D
Colour	Red			
Method	Stainless Steel			
Vinification	After destemming, the grapes go through a process of gentle pneumatic pressing. Then malolactic fermentation happens at a controlled temperature of 25-28° C and after that the grapes macerate for 5 days and are stored in stainless steel vats.			

Product Picture	Tasting Notes and Wine Pairing
	<p>The name Bardolino comes from the location of the production area, which is in fact the municipality of Bardolino. As one of the most popular products of Italian wine-making, also at an international level, this wine stands out for its drinkability: not excessive in colour nor structure, it has an intense bouquet of fruits and easily satisfies the palate.</p> <p>Ruby red colour with a fresh and vinous bouquet, with fruity and floral aromas and a well balanced, light-bodied, harmonious and lively taste.</p>

INGREDIENTS		VALUES	
List of Ingredients	%	ENERGY	Each 100ml
Grapes	96.8275	KJ	306
Concentrated grape must	3.0	Kcal	74
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 Synthetic Corks		Y N
RESIDUAL SUGAR		Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	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)	g/L 6.1	Contains EGG (used in fining: e.g. egg albumin)	x
Total Acidity (TA)		Contains FISH (used in fining: e.g. isinglass)	x
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	g/L 5.61	Contains MILK (used in fining: e.g. casein or potassium caseinate)	x
Wine PH levels		Contains GLUTEN & products made from GLUTEN	x
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	pH 3.21	Contains CELERY & products made from CELERY	x
STORAGE CONDITIONS		Contains NUTS (shell and nuts) + products made from NUTS	x
Keep up to 2 years at a constant temperature of 14-15°C		Contains PEANUTS & products made from PEANUTS	x
ISSUED BY		Contains SOYA & products made from SOYA	x
CANTINA VALPOLICELLA NEGRAR S.C.A.	DATE 06/01/2026	Contains MUSTARD & products made from MUSTARD	x
APPROVED BY		Contains SESAME SEEDS & products made from SESAME SEEDS	x
GDT	DATE 15.01.2026	Contains LUPINS	x
DIETARY SUITABILITY		Contains MOLLUSCS & CRUSTACEANS	x
		CERTIFIED VEGAN	x
		CERTIFIED VEGETARIAN	x
		CERTIFIED ORGANIC	x
		CERTIFIED BIODYNAMIC	x
		SUITABLE for VEGANS	x
		SUITABLE for VEGETARIANS	x