


Your Logo		Distributed to the UK by		
				
TECHNICAL SHEET with Allergens & Tasting Notes				
Bottle Size	75	cl	Product Name	BAROLO RISERVA D.O.C.G. 2019
Alcohol by Volume	15	%		
Production Area	LANGA BAROLO, PIEMONTE, ITALY			
Grapes	100% Nebbiolo		Alivini Product Code	BAR-DEMARIE-----04D
Colour	Garnet red with orange reflections			
Method	Stainless Steel & Oak			
Vinification	Soft pressing and maceration for 30 days with temperature controlled. Refined in stainless steel barrels for one year. Ageing 5 years in oak barrels, then aged in bottles for 6 months.			
Product Picture	Tasting Notes and Wine Pairing			
	<p>"The king of wines", Barolo is known for its rich flavours and aromas. Produced from Nebbiolo grapes, in the glass it shows a garnet red colour with orange reflections. Intense and complex bouquet, fruity but with clear hints of spice. Persistence, great structure and softness are confirmed on the palate. Served at 18-20°C., it is perfect with red meats, game and hard cheeses.</p>			
INGREDIENTS			VALUES	
List of Ingredients	%		ENERGY	Each 100ml
Grapes	99.99		KJ	353
Gum arabic	0.10		Kcal	80
Sulphites	0.01			
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	Y	N
		Natural Cork	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x
			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	
g/L			Y	N
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)		0.33	CERTIFIED VEGAN	x
			CERTIFIED VEGETARIAN	x
			CERTIFIED ORGANIC	x
			CERTIFIED BYODINAMIC	x
			SUITABLE for VEGANS	x
			SUITABLE for VEGETARIANS	x
Total Acidity (TA)				
g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.45		
Wine PH levels				
pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.42		
STORAGE CONDITIONS				
Keep the product between 12° and 14°C				
ISSUED BY			APPROVED BY	
DEMARIE ALDO - AZ. AGRICOLA DEMARIE		DATE	DATE	
		19/01/2026	GDT	
			19.01.2026	