

Your Logo 		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 																																							
Bottle Size	75	cl	Product Name BAROLO RISERVA D.O.C.G. 2019																																								
Alcohol by Volume	15	%																																									
Production Area	LANGA BAROLO, PIEMONTE, ITALY		Alivini Product Code BAR-DEMARIE-----04D																																								
Grapes	100% Nebbiolo																																										
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 "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.																																										
INGREDIENTS <table border="1"> <tr> <td>List of Ingredients</td> <td>%</td> </tr> <tr> <td>Grapes</td> <td>99.99</td> </tr> <tr> <td>Gum arabic</td> <td>0.10</td> </tr> <tr> <td>Sulphites</td> <td>0.01</td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> </table>		List of Ingredients			%	Grapes	99.99	Gum arabic	0.10	Sulphites	0.01							VALUES <table border="1"> <tr> <td>ENERGY</td> <td>Each 100ml</td> </tr> <tr> <td>KJ</td> <td>353</td> </tr> <tr> <td>Kcal</td> <td>80</td> </tr> </table>			ENERGY	Each 100ml	KJ	353	Kcal	80																	
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CLOSURE TYPE 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		ALLERGENS <table border="1"> <tr> <td>Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)</td> <td>Y</td> <td>N</td> </tr> <tr> <td>Contains EGG (used in fining: e.g. egg albumin)</td> <td>X</td> <td></td> </tr> <tr> <td>Contains FISH (used in fining: e.g. isinglass)</td> <td></td> <td>X</td> </tr> <tr> <td>Contains MILK (used in fining: e.g. casein or potassium caseinate)</td> <td></td> <td>X</td> </tr> <tr> <td>Contains GLUTEN & products made from GLUTEN</td> <td>X</td> <td></td> </tr> <tr> <td>Contains CELERY & products made from CELERY</td> <td></td> <td>X</td> </tr> <tr> <td>Contains NUTS (shell and nuts) + products made from NUTS</td> <td></td> <td>X</td> </tr> <tr> <td>Contains PEANUTS & products made from PEANUTS</td> <td></td> <td>X</td> </tr> <tr> <td>Contains SOYA & products made from SOYA</td> <td></td> <td>X</td> </tr> <tr> <td>Contains MUSTARD & products made from MUSTARD</td> <td></td> <td>X</td> </tr> <tr> <td>Contains SESAME SEEDS & products made from SESAME SEEDS</td> <td></td> <td>X</td> </tr> <tr> <td>Contains LUPINS</td> <td></td> <td>X</td> </tr> <tr> <td>Contains MOLLUSCS & CRUSTACEANS</td> <td></td> <td>X</td> </tr> </table>			Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	Y	N	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
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RESIDUAL SUGAR 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)		DIETARY SUITABILITY <table border="1"> <tr> <td>CERTIFIED VEGAN</td> <td>Y</td> <td>N</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>X</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td></td> <td>X</td> </tr> </table>			CERTIFIED VEGAN	Y	N	CERTIFIED VEGETARIAN		X	CERTIFIED ORGANIC		X	CERTIFIED BYODINAMIC		X	SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS		X																					
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Total Acidity (TA) The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		DIETARY SUITABILITY <table border="1"> <tr> <td>CERTIFIED VEGAN</td> <td>Y</td> <td>N</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>X</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td></td> <td>X</td> </tr> </table>			CERTIFIED VEGAN	Y	N	CERTIFIED VEGETARIAN		X	CERTIFIED ORGANIC		X	CERTIFIED BYODINAMIC		X	SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS		X																					
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Wine PH levels Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		DIETARY SUITABILITY <table border="1"> <tr> <td>CERTIFIED VEGAN</td> <td>Y</td> <td>N</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>X</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td></td> <td>X</td> </tr> </table>			CERTIFIED VEGAN	Y	N	CERTIFIED VEGETARIAN		X	CERTIFIED ORGANIC		X	CERTIFIED BYODINAMIC		X	SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS		X																					
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STORAGE CONDITIONS Keep the product between 12° and 14°C		DIETARY SUITABILITY <table border="1"> <tr> <td>CERTIFIED VEGAN</td> <td>Y</td> <td>N</td> </tr> <tr> <td>CERTIFIED VEGETARIAN</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED ORGANIC</td> <td></td> <td>X</td> </tr> <tr> <td>CERTIFIED BYODINAMIC</td> <td></td> <td>X</td> </tr> <tr> <td>SUITABLE for VEGANS</td> <td>X</td> <td></td> </tr> <tr> <td>SUITABLE for VEGETARIANS</td> <td></td> <td>X</td> </tr> </table>			CERTIFIED VEGAN	Y	N	CERTIFIED VEGETARIAN		X	CERTIFIED ORGANIC		X	CERTIFIED BYODINAMIC		X	SUITABLE for VEGANS	X		SUITABLE for VEGETARIANS		X																					
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DEMARIE ALDO - AZ. AGRICOLA DEMARIE	19/01/2026		GDT																																								
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