

Your Logo  COSTARIPA MATTIAVEZZOLA DAL 1938			TECHNICAL SHEET with Allergens & Tasting Notes					Distributed to the UK by 	
Bottle Size		1.5	lt	Product Name	MATTIA VEZZOLA ROSÉ N.V. METODO CLASSICO				
Alcohol by Volume		12.5	%						
Production Area		LOMBARDIA, ITALY							
Grapes		80% Chardonnay, 20% Pinot Noir							
Colour		Pale, delicate old rose.		Alivini Product Code	VSQ-COSTARIP-----02D				
Method		Classico/Champenoise							
Vinification		Slow and soft crushing. First temperature-controlled fermentation keeping the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak casks for about eight months. Very fine and discreet perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.							
Product Picture				Tasting Notes and Wine Pairing					
				BOUQUET The bouquet is clear, fresh and essential. Scents of red berries, redcurrant and raspberry, are accompanied by citrus notes. PALATE Elegantly harmonious, very savoury. Pervasive taste and structure, maintaining excellent fragrance and freshness. WINE PAIRING Aperitifs, also with oysters, seafood platter and sushi. CHEF SERGIO MEI RECOMMENDS Lightly apple-smoked salmon carpaccio.					
INGREDIENTS				VALUES					
List of Ingredients		%		ENERGY		Each 100ml			
Grapes		99.99		KJ		295			
Sulphites		0.01		Kcal		71			
CLOSURE TYPE		Dropdown Menu							
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		Champagne/Sparkling Wine Cork							
RESIDUAL SUGAR		g/L							
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)		4.5							
Total Acidity (TA)		g/L							
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.1							
Wine PH levels		pH							
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.1							
STORAGE CONDITIONS									
Keep the product between 14-16°C									
ISSUED BY		DATE		APPROVED BY			DATE		
Federico Del Grande		01/09/2025		GDT			05.09.2025		