

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by 	
 DOMINI VENETI					
Bottle Size	75	cl	Product Name	AMARONE DELLA VALPOLICELLA CLASSICO RISERVA MATER D.O.C.G. 2017	
Alcohol by Volume	16.5	%			
Production Area	VENETO, ITALY				
Grapes	Corvina, Corvinone, Rondinella, other varieties as per D.O.C.G. regulations		Alivini Product Code	AMA-NEGRAR-----21D	
Colour	Red				
Method	Oak				
Vinification	Drying in drying rooms known as "fruttaio" for 130 days. Crushing with de-stemming of the grapes. Fermentation temperature from 12 to 23°C. Maceration for 35 days, 15 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles.				
Product Picture	Tasting Notes and Wine Pairing				
	This deep red wine comes from the Jago vineyard with optimal characteristics. Amarone Riserva Mater is a wine par excellence that reflects the close relationship with Mother Nature, as depicted in the label by the artist Gianni Burato. It has a full bodied and softly elegant flavour, with a nose that recalls dried fruit. At the table it is a wonderful ally of game, grilled meat, braised and refined dishes, and best expresses itself with aged cheeses as well. Uncork it to enliven conversation and lighten spirits. Serve at 18-19 °C, and success is guaranteed.				
INGREDIENTS			VALUES		
List of Ingredients		%	ENERGY		Each 100ml
Grapes		96.8275	KJ		415
Concentrated grape must		3.0	Kcal		100
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)		
			Contains EGG (used in fining: e.g. egg albumin)		
			Contains FISH (used in fining: e.g. isinglass)		
			Contains MILK (used in fining: e.g. casein or potassium caseinate)		
			Contains GLUTEN & products made from GLUTEN		
			Contains CELERY & products made from CELERY		
			Contains NUTS (shell and nuts) + products made from NUTS		
			Contains PEANUTS & products made from PEANUTS		
			Contains SOYA & products made from SOYA		
			Contains MUSTARD & products made from MUSTARD		
			Contains SESAME SEEDS & products made from SESAME SEEDS		
			Contains LUPINS		
			Contains MOLLUSCS & CRUSTACEANS		
RESIDUAL SUGAR		g/L	DIETARY SUITABILITY		
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)		5	CERTIFIED VEGAN		
			CERTIFIED VEGETARIAN		
			CERTIFIED ORGANIC		
			CERTIFIED BIODYNAMIC		
			SUITABLE for VEGANS		
			SUITABLE for VEGETARIANS		
Total Acidity (TA)		g/L			
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.8			
Wine PH levels		pH			
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.52			
STORAGE CONDITIONS					
Keep at a constant temperature of 14-15°C.					
ISSUED BY	DATE	APPROVED BY		DATE	
CANTINA VALPOLICELLA NEGRAR S.C.A.	06/11/2025	GDT		15.12.2025	