

Your Logo		TECHNICAL SHEET with Allergens & Tasting Notes		Distributed to the UK by	
					
Bottle Size	75	cl	Product Name	VALTELLINA SUPERIORE INFERNO "EFESTO" D.O.C.G. 2020	
Alcohol by Volume	13.5	%			
Production Area	VALTELLINA, LOMBARDIA, ITALY				
Grapes	Nebbiolo "Chiavennasca"				
Colour	Red		Alivini Product Code	INF-NERA-----06D	
Method	Stainless Steel & Oak				
Vinification	Vinification in stainless steel with fermentation of 10 days between 28°C and 30°C				
Product Picture	Tasting Notes and Wine Pairing				
	Fine, elegant and complex to the nose, it reveals itself with a velevety fruity note underlying a tertiary texture. Pairing: structured first courses, red meats, roasts, braised meat and aged cheeses.				
INGREDIENTS			VALUES		
List of Ingredients			ENERGY	Each 100ml	
Grapes	99.99		KJ	335	
Sulphites	0.01		Kcal	81	
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			Synthetic Corks		
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)			3		
Total Acidity (TA)			g/L		
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.			5.6		
Wine PH levels			pH		
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).			3.45		
STORAGE CONDITIONS					
Keep the product between 13 and 15°C					
ISSUED BY			DATE		
Francesco Di Bernardo			03.10.2025		
APPROVED BY			DATE		
GDT			27.10.2025		