

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. 2010			
Alcohol by Volume	14.5	%					
Production Area	LANGA BAROLO, PIEMONTE, ITALY						
Grapes	100% Nebbiolo		Alivini Product Code	BAR-DEMARIE-----02D			
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			VALUES				
List of Ingredients		%	ENERGY		Each 100ml		
Grapes		99.99	KJ		337		
Sulphites		0.01	Kcal		80		
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				
Total Acidity (TA)		g/L	DIETARY SUITABILITY				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.		5.35	CERTIFIED VEGAN				
			CERTIFIED VEGETARIAN				
Wine PH levels		pH	CERTIFIED ORGANIC				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).		3.45	CERTIFIED BYODINAMIC				
			SUITABLE for VEGANS				
			SUITABLE for VEGETARIANS				
STORAGE CONDITIONS							
Keep the product between 12° and 14°C							
ISSUED BY		DATE	APPROVED BY			DATE	
DEMARIE ALDO - AZ. AGRICOLA DEMARIE		11/07/2025	GDT			13.08.2025	