



TECHNICAL SHEET

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| | PRODUCT NAME | Vignuolo Moscato Bianco I.G.P. Puglia |
| | PRODUCTION AREA | The best vineyards located in central Puglia hills. Limestone soil |
| | PRODUCT DESCRIPTION | Dry white wine made of grapes of Moscato Bianco. Fruity and floral notes, with scent of jasmine and white peach, aromatic and well-structured. Excellent with appetizer and summer dishes. Serve at 10° - 12° C. |
| | WINEMAKING | Traditional winemaking, soft crushing of the grapes and fermentation at low temperature. Refined in bottle. |
| | PARAMETERS | <ul style="list-style-type: none"> • Volume of alcohol: 13,50% / vol. • Total Acidity: 6,00 g/l • Sulfur dioxide: 90 mg/l • Sugar residual: 1,6 g/l |
| | ALLERGENS | The product contains sulfites accordingly with label information. The product does not contain additives derived from milk and eggs. Product not recommended in pregnancy, children under 18 years of age and people suffering any diseases incompatible with alcoholic consumption. |
| | PACKAGING | Glass bottle, cone shaped Bordeaux 750 ml, cork |
| | BAR CODE | 8051490200717 |
| PALLET INFORMATION & TRASPORT CONDITIONS | <ul style="list-style-type: none"> • Bottle gross weight: Kg 1,33 • Bottles per boxes: 6 • Boxes gross weight: Kg 8 • Box size: mm 250x175x320 • Litres per box: 4,5 lt • Pallet size: cm 120 x 80 x 140 • Pallet gross weight: Kg 692 • Pallet layers: 4 • Boxes per layer: 21 • Boxes per pallet: 84 (504 bottles) <p>Appropriate and clean vehicles should be used to transport packaged wines and avoid risks of contamination; the loading and unloading are carried out in full respect of hygiene conditions in order not to compromise the integrity of the packaging. Keep it stored in a cool place at constant temperature and away from direct light in a horizontal position.</p> | |