

TECHNICAL SHEET

VIGNUOLO VIGNUOLO GRECO BIANCO Puglia INDICAZIONE GEOGRAFICA PROTETI BIOLOGICO	PRODUCT NAME	Vignuolo - GRECO BIANCO IGP PUGLIA – ORGANIC
	PRODUCTION AREA	The best organic vineyards of Greco, on limestone soil around Andria.
	PRODUCT DESCRIPTION	Greco Bianco 100% White wine intense at nose, scent of almonds, citrus and figs. Well balanced, perfectly harmonious. Excellent with fish. Serve at 8° - 10 ° C.
	WINEMAKING	Traditional winemaking at controlled temperature in limited capacity vessels (stainless-steel). Refining in tanks (6 months) and afterwards in bottle. Concrete tanks stabilise the temperature of the wine without fluctuation so that the wine breathes and evolves, gaining in richness, volume and purity of fruits flavours.
	PARAMETERS	 Alcohol by volume: 12,50% / vol. Total acidity: 6,00 g/l Sulphur anhydride: 90 mg/l Residual sugars: 0,6 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	8051490200632

PALLET INFORMATION & TRASPORT CONDITIONS

• 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: 5

• Boxes per layer: 21

• Boxes per pallet: 105 (630 bottles)

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.