



TECHNICAL SHEET



PRODUCT NAME	BOMBINO NERO D.O.C.G. CASTEL DEL MONTE – ORGANIC
PRODUCTION AREA	The best organic vineyards on around Castel del Monte hills in Puglia. Limestone soil
PRODUCT DESCRIPTION	Rosè wine obtained by the vinification of Bombino nero grapes. Brilliant rosè colour with deep coral nuances, harmonious taste, fresh and fruity with scents of berries and floral notes. Versatile, perfect with the aperitivo and with a whole meal. Serve at 10° - 12 ° C.
WINEMAKING	The fermentation is completed at low controlled temperature after a short maceration on the skins during 24 hours to extract colors and flavours. Refined in concrete tanks for approximately 6 months. which gives wines structure and purity of aromas, afterwards in bottle.
PARAMETERS	<ul style="list-style-type: none"> • Alcohol by volume: 12,00% / vol. • Total acidity: +/- 5,50 g/l • Sulphuric anhydride: +/- 90 mg/l • Residual sugars: +/- 0,8 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	8051490200724

PALLET INFORMATION & TRASPORT CONDITIONS

- Bottle gross weight: Kg 1,4
- Bottles per boxes: 6
- Boxes gross weight: Kg 8,5
- Box size: mm 242x165x310
- Liters per box: 4,5 lt
- Pallet size: cm 120 x 80 x 140
- Pallet gross weight: Kg 800
- Pallet layers: 4
- Boxes per layer: 21
- Boxes per pallet: 84 (504 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.