



TECHNICAL SHEET



PRODUCT NAME

Vignuolo I.G.P. Puglia Rosato

PRODUCTION AREA

The vineyards of the central Puglia hills.
Limestone soil

PRODUCT DESCRIPTION

Rosè wine obtained by the blend of two local varieties such as Sangiovese & Montepulciano. Dry, winey, pleasant, ideal with aperitivo and with a whole meal. Serve at 10° - 12 ° C

WINE MAKING

The fermentation is completed at low controlled temperature after a short maceration on the skins during 24 hours to extract colors and flavours.

PARAMETERS

- Alcohol by volume: 12,00% / vol.
- Total acidity: +/- 5,0 g/l
- Sulphuric anhydride: +/- 110 mg/l
- Residual sugars: +/- 1,2 g/l

ALLERGENS

The product contains sulphites 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

BARCODE

8051490200663

PALLET INFORMATION & TRASPOT 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: 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.