

CHARDONNAY BICATIONE GEOGRAFICA PROTEIN	PRODUCT NAME	Vignuolo Chardonnay I.G.P. Puglia
	PRODUCTION AREA	Best vines placed on the limestone hills around Castel del Monte.
	PRODUCT DESCRIPTION	Noble vine bred on limestone terrain of the Puglia hills which constitute an ideal habitat. Interesting wine, with scents of mature exotic fruit, floral notes, with fresh equilibrium and easy to drink. Pair with fish appetisers, soups, roasted fish and white meat. Suggested temperature within 8° and 10° C.
	WINEMAKING	Soft crushing, fermentation is made at low temperatures. After 4-5 months of bâtonnage it is refined in bottle.
	PARAMETERS	<ul> <li>Volume of alcohol: 13,50% / vol.</li> <li>Total acidity: 5,5 g/l</li> <li>Sulphuric anidryde: 110 mg/l</li> <li>Sugar residual: 0.8 g/l</li> </ul>
	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	8051490200076
PALLET INFORMATION & TRASPORT CONDITIONS	<ul> <li>Bottle gross weight: Kg 1,33</li> <li>Bottles per boxes: 6</li> <li>Boxes gross weight: Kg 8</li> <li>Box size: mm 250x175x320</li> <li>Litres per box: 4,5 lt</li> <li>Pallet size: cm 120 x 80 x 140</li> <li>Pallet gross weight: Kg 692</li> <li>Pallet layers: 4</li> <li>Boxes per layer: 21</li> <li>Boxes per pallet: 84 (504 bottles)</li> <li>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.</li> </ul>	