

TECHNICAL SHEET

VIGNUOLO UVA DI TROIA Suglia Suglia	PRODUCT NAME	Vignuolo Uva di Troia I.G.P. Puglia
	PRODUCTION AREA	The best vineyards of Nero di Troia around Castel del Monte hills in Puglia. Limestone soil.
	PRODUCT DESCRIPTION	Dry red wine obtained by the alcoholic fermentation of fresh grapes of Uva di Troia, one of the most famous grape of Puglia. Ruby red with garnet, dry, harmonious, winey, pleasant and hints of ripe fruits and currants. Excellent with pasta, red meats, aged cheese. Serve at 18° - 20 ° C.
	WINEMAKING	Traditional winemaking at controlled temperature in limited capacity vessels and refined in bottles.
	PARAMETERS	 Volume of alcohol: 13,00% / vol. Total acidity: 5,0 g/l Sulphur anhydride: 100 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	8051490200090
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: 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. 	