

TECHNICAL SHEET

	PRODUCT NAME	VIGNUOLO, NERO DI TROIA D.O.C. CASTEL DEL MONTE – BIOLOGICO
	PRODUCTION AREA	The best organic vineyards around Castel del Monte hills in Puglia. Limestone soil.
	PRODUCT DESCRIPTION	Dry red wine obtained by the alcoholic fermentation of fresh organic grapes of Nero di Troia. Ruby red with garnet, dry, harmonious, winey, pleasant and hints of rips fruits and currants. Excellent with pasta, red meats, aged cheese. Serve at 18° - 20 ° C.
	WINE MAKING	Winemaking is carried out traditionally at controlled temperature in limited capacity vessels (stainless-steel). Refining in concrete (8 months) and afterwards in bottle. Concrete tanks stabilise the temperature of the wine without fluctuation and are ideal for storing and aging wines. The wine breathes and evolves, gaining in richness, volume and purity of fruits flavours.
	PARAMETERS	 Alcohol by volume: 13,00% / vol. Total acidity: +/- 5.25 g/l Sulphuric anhydride: +/- 80 mg/l Residual sugars: +/- 2.6 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
	BAR CODE	8051490200809
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. 	