



TECHNICAL SHEET



PRODUCT NAME	VIGNUOLO - ROSATO D.O.C. CASTEL DEL MONTE – ORGANIC
PRODUCTION AREA	The best organic vineyards around Castel del Monte hills in Puglia. Limestone soil.
PRODUCT DESCRIPTION	Rosè wine obtained by the blend of two local varieties such as Bombino nero (80%) & Nero di Troia (20%). Brilliant rosè colour with deep coral nuances, harmonious taste, berries aromas and floral notes. Versatile, it is excellent 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. Refining in concrete tanks for approximately 6 months. which gives wines structure and purity of aromas.
PARAMETERS	<ul style="list-style-type: none"> • Alcohol by volume: 13,00% / vol. • Total acidity: +/- 5,50 g/l • Sulphuric anhydride: +/- 90 mg/l • Residual sugars: +/- 2.1 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	8051490200823

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 830
- 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.