



TECHNICAL SHEET



PRODUCT NAME

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.

WINEMAKING

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

- Alcohol by volume: 12,00% / vol.
- Total acidity: +/- 5,40 g/l
- Sulphuric anhydride: +/- 90 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

8051490200625

PALLET INFORMATION & TRASPORT CONDITIONS

- Bottle gross weight: Kg 1,5
- Bottles per boxes: 6
- Boxes gross weight: Kg 9
- Box size: mm 242x165x310
- Liters per box: 4,5 lt
- Pallet size: cm 120 x 80 x 140
- Pallet gross weight: Kg 800
- Pallet layers: 4
- Boxes per layer: 25
- Boxes per pallet: 100 (600 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.