



TECHNICAL SHEET



PRODUCT NAME	NERO DI TROIA I.G.P. PUGLIA
PRODUCTION AREA	The best vineyards of central Puglia hills. Limestone soil
PRODUCT DESCRIPTION	Ruby red with garnet, dry, winey with hints of ripe fruits and currant. Ideal with pasta, red meats, aged cheese. Serve at 18° - 20 ° C.
WINEMAKING	Traditional winemaking at controlled temperature in limited capacity vessels (stainless-steel). Refining in concrete and afterwards in bottle. Concrete tanks stabilizing the temperature of the wine are ideal for storing and aging wines. The wine breathes and evolves, gaining in richness, volume and purity of fruits flavours.
PARAMETERS	<ul style="list-style-type: none"> ● Alcohol by volume: 13,00% / vol. ● Total acidity: +/- 5,00 g/l ● Sulphuric anhydride: +/- 90 mg/l ● Residual sugars: +/- 1,8 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 1,5
- 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.