




COMMERCIAL NAME						
LEGALE NAME			SPARKLING WINE			
BRAND			PROSECCO			
ORIGIN			IT			
CUSTOM TARIFF NUMBER			22041015			
NET VOLUME IN LITERS			0,750			
% ALCOHOL			11,00			
PACKAGING						
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxI in mm)		QUANTITY
PC	1350	g	8008863074994	287	92	92
CARTON	8,3	Kg	8008863333565	305	186	278
LAYER		Kg		305	800	1200
PALLET	721	Kg		1675	800	1200





<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes, sucrose, concentrated grape must, antioxidant: potassium metabisulphite
<b>GRAPE VARIETY</b>	Glera
<b>VINTAGE</b>	
<b>WINEMAKING</b>	The grapes are carefully selected, the free-run must is stored, fermented with yeast at a constant temperature of 18° for 8 - 10 days, filtered in steel vats with the addition of sucrose and selected yeasts for a second fermentation at a controlled temper
<b>DDM/DLC</b>	2 years from the production date (see indication on the bottle)
<b>STORAGE</b>	Store at room temperature and away from sunlight. After opening, keep in a cool place (refrigerator). Use within 6 months after opening.
<b>APPELATION</b>	PROSECCO SPUMANTE DOC
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Ideal as an aperitif, perfect combination with hors d'oeuvres and delicate starters, magnificent with sushi, fish and shellfish
<b>T° SERVICE</b>	8 - 10
<b>COLOR</b>	Very light pale yellow, very typical sparkle and delicate perlage
<b>ODOR</b>	Complex and delicate bouquet with notes of peach, green apple and in the background notes of acacia and wisteria
<b>FLAVOR</b>	Fresh and light on the palate with well-balanced acidity and body; very nice harmony with a lingering aftertaste
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	293	<b>Kj</b>	70	<b>Kcal</b>			
<b>FAT</b>	0			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	0	<b>g</b>
<b>CARBOHYDRATES</b>	1,9			<b>g</b>	<b>SUGARS</b>	1,9	<b>g</b>
<b>DIETARY FIBERS</b>	0			<b>g</b>	<b>PROTEINS</b>	0	<b>g</b>
<b>SALT</b>	0			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICOCHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	6,00		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>	0,99729		<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	3,2		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>	14		<b>g/l</b>

