



G.D.C.

COMMERCIAL NAME							
LEGALE NAME			SPARKLING WINE				
BRAND			PROSECCO				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22041015				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			11,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1602	g	8008863011081	314	88	88	
CARTON	9,8	Kg	8008863202342	318	194	290	6
LAYER		Kg		318	800	1200	96
PALLET	800	Kg		1740	800	1200	480



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PRODUCT SPECIFICATION	
INGREDIENTS	Grapes, sucrose, concentrated grape must, antioxidant: potassium metabisulphite
GRAPE VARIETY	Glera
VINTAGE	
WINEMAKING	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
DDM/DLC	2 years from the production date (see indication on the bottle)
STORAGE	Store at room temperature and away from sunlight. After opening, keep in a cool place (refrigerator). Use within 6 months after opening.
APPELATION	PROSECCO DOC
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Ideal as an aperitif, perfect combination with hors d'oeuvres and delicate starters, magnificent with sushi, fish and shellfish
T° SERVICE	8 - 10
COLOR	Very light pale yellow, very typical sparkle and delicate perlage
ODOR	Complex and delicate bouquet with notes of peach, green apple and in the background notes of acacia and wisteria
FLAVOR	Fresh and light on the palate with well-balanced acidity and body; very nice harmony with a lingering aftertaste

ALLERGENS / IONIZATION / GMO	
ALLERGENS	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
IONIZATION	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.

NUTRITIONAL VALUE PER 100 ml							
ENERGY	289	Kj	69	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	1,4			g	SUGARS	1,4	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0			g			

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	0	Cfu/g	ACIDITY	6,00	± g/l
YEAST	0	Cfu/g	DENSITY	0,99729	±
MOLDS	0	Cfu/g	PH	3,20	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	14	g/l

DATE OF PUBLICATION 28-11-25	GENERAL INFORMATION : info@gdc.be	PHONE : +32 71 28 11 70
The figures and data in this document are indicative		



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