Grandes Dist

Rue des Verreries 44a

B-6040 Jumet - BELGIUM

Technical specifications

F0LP92

G.D.C.

		G.D.C.								
COMMER	CIAL NAME									
LEGALE N	AME		chianti gonfalone 12.	chianti gonfalone 12.5% 75cl						
BRAND			CHIANTI DOCG GON	CHIANTI DOCG GON						
ORIGIN			IT	IT						
CUSTOM	TARIFF NUM	IBER	22042166	22042166						
NET VOLU	ME IN LITER	RS	0,750	0,750						
% ALCOH	OL		12,50	12,50						
			PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMEN	SIONS	QUANTITY				
PC	1217	g	80387206	241	105	105				
CARTON	7,5	Kg	8009825000464	285	220	360	6			
LAYER		Kg		285	800	1200	60			
PALLET	390	Kg		1440	800	1200	300			

PRODUCT SPECIFICATION								
INGREDIENTS	Grapes							
GRAPE VARIETY	90% Sangiovese – 10% CaNCiolo Nero							
VINTAGE	20222							
WINEMAKING	celsus							
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.							
STORAGE								
APPELATION chianti gonfalone d.o.c.g.								
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	versatile wine that goes well with white meats as well as red meats, poultry, roasted, skewered or							
	grilled meats as well as mature cheeses							
T° SERVICE	16°							
COLOR	ruby red of medium intensity, tending towards garnet							
ODOR	fruit aroma, vanilla, blackcurrant, intense and persistent bouquet, light tannins							
FLAVOR dry, warm, well balanced with a pleasant 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.							

relating to foodstuffs and food ingredients treated with ionizing radiation.									
NUTRITIONAL VALUE PER 100 ml									
ENERGY	0	Kj	0	Kcal					
FAT	NC			g	SATURATED FATTY ACI	DS	NC		g
CARBOHYDRATES	NC			g	SUGARS		NC		g
DIETARY FIBERS	NC		g	PROTEINS		NC		g	
SALT NC				g					
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS									
TOTAL BACTERIA COUNT	NA		С	fu/g	ACIDITY	NC		±	g/l
YEAST	NA		С	fu/g	DENSITY	NC			±
MOLDS	NA		С	fu/g	PH	NC		±	
BRIX	NC		±	1 °B	RESIDUAL SUGARS				g/l

