




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			RED WINE				
BRAND			WEINGARTNER				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042178				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1220	g	3273570018028	350	70	70	
CARTON	0,4	Kg	3273575318024	355	152	228	0,16666666 6666666666
LAYER		Kg		355	800	1200	150
PALLET	1467	Kg		1570	800	1200	600



La presente scheda serve per l'etichettatura. Per l'etichetta, per favore, inviate i dati in formato elettronico, in modo da poterli utilizzare in modo efficiente.

**PRODUCT SPECIFICATION**

<b>INGREDIENTS</b>	Grapes, sulfites
<b>GRAPE VARIETY</b>	Pinot
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	Vinification in stainless steel tank
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	AOC ALSACE PINOT NOIR
<b>NOTES</b>	Can be kept for 2 to 5 years

**ORGANOLEPTIC CHARACTERISTICS**

<b>USE./PREP.</b>	It pleasantly accompanies cold meat or summer grilling, paella, and red fruit desserts
<b>T° SERVICE</b>	8 - 12
<b>COLOR</b>	Beautiful ruby colour
<b>ODOR</b>	A bouquet dominated by red fruit, light tobacco and a touch of chocolate.
<b>FLAVOR</b>	Aromas of red fruits and cherries

**ALLERGENS / IONIZATION / GMO**

<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.

**NUTRITIONAL VALUE PER 100 ml**

<b>ENERGY</b>	0	<b>Kj</b>	0	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			

**MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS**

<b>TOTAL BACTERIA COUNT</b>	NC	<b>Cfu/g</b>	<b>ACIDITY</b>	NC	<b>± g/l</b>
<b>YEAST</b>	NC	<b>Cfu/g</b>	<b>DENSITY</b>	NC	<b>±</b>
<b>MOLDS</b>	NC	<b>Cfu/g</b>	<b>PH</b>	NC	<b>±</b>
<b>BRIX</b>	NC	<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>	NC	<b>g/l</b>



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