



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGALE NAME</b>		RED WINE					
<b>BRAND</b>		ANGELO					
<b>ORIGIN</b>		IT					
<b>CUSTOM TARIFF NUMBER</b>		22042180					
<b>NET VOLUME IN LITERS</b>		0,750					
<b>% ALCOHOL</b>		13,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1158	g	8055684029481	296	81	81	
CARTON	7,2	Kg	8055684029498	310	170	250	6
LAYER		Kg		310	800	1200	126
PALLET	767	Kg		1700	800	1200	630

PRODUCT SPECIFICATION	
<b>INGREDIENTS</b>	Grapes, sulfite
<b>GRAPE VARIETY</b>	Primitivo
<b>VINTAGE</b>	2023
<b>WINEMAKING</b>	Fermentation for 10 days at 12 - 13°C
<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>APPELLATION</b>	PUGLIA IGT
<b>NOTES</b>	

ORGANOLEPTIC CHARACTERISTICS	
<b>USE./PREP.</b>	Roasted meats and seasoned cheeses
<b>T° SERVICE</b>	16 - 18
<b>COLOR</b>	Intense ruby red color with garnet reflections
<b>ODOR</b>	Aromas of ripe dark fruits such as plum, black cherry, blackberry, with spicy hints of cinnamon, clove, and black pepper
<b>FLAVOR</b>	Round and enveloping with an opulent structure and velvety tannins

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

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

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The figures and data in this document are indicative		



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