




G.D.C.

COMMERCIAL NAME							
LEGALE NAME							
BRAND			CHIANTI CELSUS DOCG				
ORIGIN			IT				
CUSTOM TARIFF NUMBER			22042166				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			12,50				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS <small>(HxLxL in mm)</small>			QUANTITY
PC	1117	g	8009825001784	295	75	75	
CARTON	6,9	Kg	80123163	305	160	235	6
LAYER		Kg		305	800	1200	150
PALLET	878	Kg		1675	800	1200	750



Do not place dangerous goods in this box. The box may not be used without approval in a vehicle. Goods may be damaged. Do not place heavy goods.

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grapes
<b>GRAPE VARIETY</b>	Sangiovese
<b>VINTAGE</b>	2022
<b>WINEMAKING</b>	
<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>	
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Generally goes well with beef, veal or poultry dishes, such as beef marengo 'osso buco' or chicken coco.
<b>T° SERVICE</b>	16
<b>COLOR</b>	Medium ruby red, tending towards garnet with age.
<b>ODOR</b>	Aromas of fruit, vanilla, blackcurrant, intense and persistent bouquet, light tannins
<b>FLAVOR</b>	Dry, warm, well-balanced with a pleasant 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.

NUTRITIONAL VALUE PER 100 ml							
ENERGY	0	Kj	0	Kcal			
FAT	NC			g	SATURATED FATTY ACIDS	NC	g
CARBOHYDRATES	NC			g	SUGARS	NC	g
DIETARY FIBERS	NC			g	PROTEINS	NC	g
SALT	NC			g			
MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	± g/l	
YEAST	NA		Cfu/g	DENSITY	NC	±	
MOLDS	NA		Cfu/g	PH	NC	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC	g/l	



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