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WHITE WINE

PRODUCTION AREA:

A selection of white grapes from various Italian Regions

GRAPES:

Selection of grapes

ORGANOLEPTIC CHARACTERISTICS :

Bouquet: Fresh, fruity

Color: Pale yellow

Taste: Dry and pleasant.

Alcohol: 10.5% vol

SERVING SUGGESTIONS:

We recommend pairing with seafood and white meat.


Serving temperature: 8° - 10 ° C

PACKAGING:

Label : Terre di Campagna

Bordolese Cl. 200

Case of 6 bts.

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Legal limits :

Pb: max 0.2 mg / l (according to EC Regulation n ° 466 of 08/03/2001)
Cu: max 1 mg / l (according to Ministerial Decree 12/29/86)
Zn: max 5 mg / l (according to Ministerial Decree 12/29/86)
methanol: 0.30 ml (red wine) or 0.20 ml (white wines) for every 100ml of alcohol overall (according to L. February 20, 2006, 82, art. 10)
Cyanide derivatives: absent (according to DM 30.07.2003)
Sulphur dioxide: max 150 mg / l red wine, 200 mg / l white wines (according to Reg 10.07.2009, n. 606/09); whether with sugar content equal to or greater than 5g / l 200 mg / l red wines, 250 mg / l white wines
Ochratoxin A max 2.0 micrograms / liter (Reg. CE 2005, n. 123).

White wine can be stored for an average period. It maintains its qualitative characteristics optimal until the 1st year of aging.
It's recommended to keep the bottles at room temperature , in a cool, dry place away from Light.

NOTES:

The product contains sulfites within the limits of the law.
Not recommended consumption in pregnant women, minors, people with medical conditions for which it is not recommended alcohol consumption, people who are allergic to sulfur dioxide.