

PRODUCT NAME	Vino Bianco IGP Puglia Bianco	
SALES DENOMINATION	ALMAGIA BIANCO 	
PROPERTIES	Zero sulfites added Biodynamic Wine Demeter certified Vegan Certified	
VARIETALS	Moscato di Trani (70%) and Bombino bianco (30%)	
CULTIVAR VARIETY	Cordone speronato (rows of wine)	
VINIFICATION TECHNIQUE	Without the use of sulfites. Soft pressing, only free-run juice	
TECHNIQUE OF MATURATION	In stainless steel tanks sur lie with regular batonnage	
SIZES	75 cl	
PRODUCT CODE	05710	
GROSS WEIGHT	1120 g	
NET WEIGHT	720 g	
APPEARANCE	Straw yellow	
ALCOHOL	13 %Vol.	
ORGANOLEPTIC PROPERTIES	Typical scent of the grape, intense and sweet at the nose, tasty, fruity and long flavour in the mouth.	
SERVING TEMPERATURE	Between 10 and 12 °C	
LOT NUMBER	Printed on the label	
STORAGE CONDITIONS (CLOSED)	Store in a cool place, keep out of sunlight and heat.	
STORAGE CONDITIONS (OPEN)	In the fridge for 3 days.	
CERTIFICATES	Reg. 2092/91 ICEA, Demeter.	

PHYSICAL-CHEMICAL AND BIOLOGICAL PARAMETERS	
pH	3,5
TOTAL ACIDITY	> 5,0 g/l
VOLATILE ACIDITY	< 0,6 g/l
TOTAL SULPHUR DIOXIDE	< 10 mg/l
FREE SULPHUR DIOXIDE	< 1,0 mg/l
SUGARS	< 1,0 g/l
MALIC ACID	0,5 g/l
COPPER	<1 mg/l
GMO	The wine is not derived from Genetically Modified Organisms under Reg. EC 1829/2003 and 1830/2003

FOOD ALLERGENS			
	INTENTIONAL ADDITION		POSSIBLE TRACES
CEREALS CONTAINING GLUTEN AND RELATED PRODUCTS		No	No
SHELLFISH AND PRODUCTS BASED SEAFOOD		No	No
EGGS AND PRODUCTS BASED ON EGGS		No	No
FISH PRODUCTS AND FISH		No	No
PEANUTS AND PEANUT PRODUCTS BASED		No	No
SOYBEAN AND SOY BASED PRODUCTS		No	No
MILK AND MILK BASED PRODUCTS (WITH LACTOSE)		No	No
NUTS AND RELATED PRODUCTS		No	No
CELERY AND CELERY BASED PRODUCTS		No	No
MUSTARD AND MUSTARD BASED PRODUCTS		No	No
SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS		No	No
SULPHUR DIOXIDE AND SULPHITES (SO ₂ > 10 MG/KG)		No	No
LUPIN AND LUPINES BASED PRODUCTS		No	No
CLAM AND CLAM BASED PRODUCTS		No	No