



# VINO ROSSO D'ITALIA

## SANCRISPINO

RED WINE



**PRODUCTION AREA:** Emilia Romagna

**WINEMAKING PROCESS:** Alcoholic fermentation at controlled Temperature 25-27°C for 5 days. Soft press then draining the wine into stainless steel tank to complete alcoholic fermentation at 22°C. Malolactic fermentation. Ageing in tank.

**TASTING NOTE:** Red wine of excellent structure, full-bodied and balanced. Wide and persistent scent.

**SERVING SUGGESTIONS:** Goes well with first savoury dishes, salami, roasted and grilled meats, cheese.



**SERVING TEMPERATURE**  
16-18°C



**ALCOOL**  
11



**GRAPE VARIETIES**  
From the best Italian soil and  
from the best grape variety.



**RESIDUAL SUGAR**  
6g/l

# SANCRISPINO



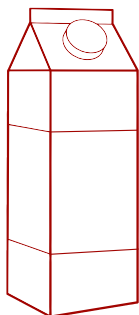
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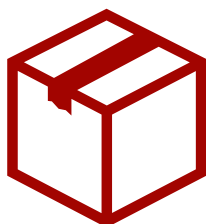


## **BRIK**

GROSS WEIGHT KG: 0,27

CAPACITY: 250ML

EAN: 8011510004510



## **CASE**

CASE DIMENSION CM 38 x 15 x 15

CASE GROSS WEIGHT: 6,50

BRIK X CASE: X24

EAN: 8011510055222



## **PALLET**

PALLET CM (LxW): PALLET EPAL FUMIGATO 80X120

PALLET HEIGHT : 121

CASES X LAYER: 15

LAYER X PALLET: 7

CASES X PALLET: 105

BRIKS PER PALLET: 2.520

PALLET GROSS WEIGHT KG: 705