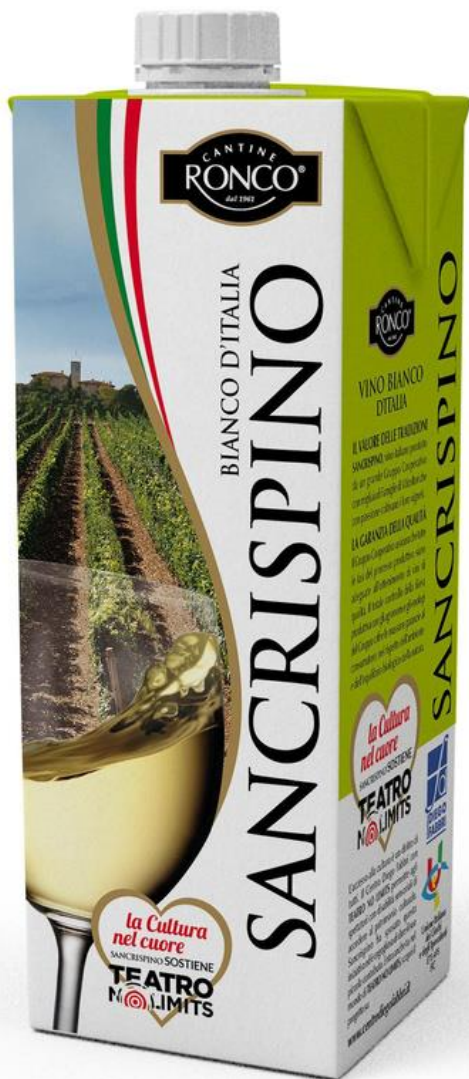




# VINO BIANCO D'ITALIA

## SANCRISPINO

WHITE WINE



**PRODUCTION AREA:** Emilia Romagna





**WINEMAKING PROCESS:** Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank.

**TASTING NOTE:**

White wine with a good structure, full-bodied and harmonic. Fresh and fruity scent.

**SERVING SUGGESTIONS:** Goes

well with starters, light first courses, white meats and fish.

 <p><b>SERVING TEMPERATURE</b> 10-12°C</p>	 <p><b>ALCOOL</b> 10,5</p>	 <p><b>GRAPE VARIETIES</b> From the best Italian soil and from the best grape variety.</p>	 <p><b>RESIDUAL SUGAR</b> 5g/l</p>
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# SANCRISPINO



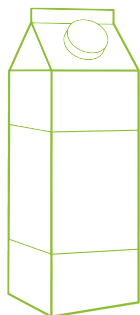
**TERRE CEVICO SOC. COOP AGRICOLA**

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## **BRIK**

Package length mm 285,0

GROSS WEIGHT: 1,06

CAPACITY: 1,000 L

EAN: 8011510003667



## **CASE**

CASE DIMENSION CM 39 x 15 x 22

CASE GROSS WEIGHT: 10,55

BRIK X CASE: X 10

EAN: 8011510053303



## **PALLET**

PALLET CM (LxW): PALLET EPAL FUMIGATO 80X120

PALLET HEIGHT:128

CASES X LAYER: 15

LAYER X PALLET: 5

CASES X PALLET:75

BRIKS PER PALLET: 750

PALLET GROSS WEIGHT KG: 813,75