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|---------------------------------|--|--|
| PRODUCT NAME                    | <b>Vino Rosso</b><br><b>D.O.C. Castel del Monte</b><br><b>NERO DI TROIA</b>  |  |
| SALES DENOMINATION              | <b>PARCO MARANO</b>  |  |
| PROPERTIES                      | Organic Wine   |  |
| VARIETALS                       | 100% Uva di Troia  |  |
| CULTIVATION SYSTEM              | Cordone speronato (rows of wine)   |  |
| PLANTING DENSITY                | 4500-5000 plants/Ha  |  |
| VINIFICATION TECHNIQUE          | Soft pressing and fermentation at controlled temperature (28°C), pumping over and delestage  |  |
| MACERATION TECHNIQUE            | On the skins, for 24 days.   |  |
| TECHNIQUE OF MATURATION         | After malolactic fermentation, aging in barrique for 1-14 months. Final aging in steel and 1-2 months of aging in bottle before commercial release |  |
| SIZES                           | 75 cl  |  |
| PRODUCT CODE                    | 05147  |  |
| GROSS WEIGHT                    | 1120 g   |  |
| NET WEIGHT                      | 720 g  |  |
| APPEARANCE                      | Bright ruby red  |  |
| ALCOHOL                         | 13,5 %Vol.   |  |
| ORGANOLEPTIC PROPERTIES         | Ripe red fruit and spicy notes typical of grapes   |  |
| SERVING TEMPERATURE             | 18°C   |  |
| LOT NUMBER                      | Printed on the label   |  |
| STORAGE CONDITIONS (CLOSED JAR) | Store in a cool place, keep out of sunlight and heat.  |  |
| STORAGE CONDITIONS (OPEN JAR)   | In the fridge for 3 days.  |  |
| POSSIBILITY OF AGING            | 2-3 years  |  |
| CERTIFICATES                    | Reg. 834/2007 and 203/2012 ICEA.   |  |

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| <br><b>GIANCARLO CECI</b> | <b>ST 01</b><br><b>PRODUCT DATA SHEET</b> | Date 01.12.2014<br>Rev. 00<br>Ed. 03<br>Page 2 di 3 |
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| PHYSICAL-CHEMICAL AND BIOLOGICAL PARAMETERS |   |
|---|---|
| pH  | 3,3   |
| TOTAL ACIDITY                               | > 4,5 g/l   |
| VOLATILE ACIDITY                            | < 0,7 g/l   |
| TOTAL SULPHUR DIOXIDE                       | < 100 mg/l  |
| FREE SULPHUR DIOXIDE                        | < 25 mg/l   |
| SUGARS                                      | < 1,0 g/l   |
| MALIC ACID                                  | 0,1 g/l   |
| TOTAL DRY EXTRACT                           | 30 g/l  |
| REDUCING SUGARS                             | >20 g/l   |
| TOTAL POLYPHENOLS CONTENT                   | 60  |
| 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 <sub>2</sub> > 10 MG/KG) | Yes                  |    | Yes             |    |
| LUPIN AND LUPINES BASED PRODUCTS                           |                      | No |                 | No |
| CLAM AND CLAM BASED PRODUCTS                               |                      | No |                 | No |

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| PACKAGING        |                                  |
|------------------|----------------------------------|
| - ITEM           |                                  |
| DESCRIPTION      | Dark glass bottle with cork plug |
| SIZE             | 75 cl                            |
| EAN CODE         | 8024829005147                    |
| - CARTON         |                                  |
| DESCRIPTION      | Carton with 6 bottles            |
| DIMENSIONS       | H: 32 cm; L: 26 cm; P: 16 cm;    |
| GROSS WEIGHT     | 6,9 kg                           |
| EAN CODE         | 8024829005642                    |
| - PALLET         |                                  |
| DESCRIPTION      | Euro 120 x 80 cm                 |
| HEIGHT           | 160 cm                           |
| TRAYS FOR LAYER  | 10                               |
| TRAYS PER PALLET | 60                               |
| WEIGHT           | 530 kg                           |

| CONTACTS     |  |                        |
|--------------|--|------------------------|
| COMPANY NAME | AGRINATURA srl                         |                        |
| ADDRESS      | C.da S. Agostino – 76123 Andria, Italy |                        |
| TELEPHONE    | Tel. +39-0883.56.52.20                 | Fax. +39-0883.56.52.23 |
| E-MAIL       | info@agrinatora.net                    |                        |
| WEB          | www.giancarloceci.com                  |                        |