

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Cinque Terre DOC						
JAN Code		Package	Materials				
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		750 ml
Minimum Units of Delivery		Packing	Materials	Carton box	Volume	0,01 m3	
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		6,5
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen		<input type="checkbox"/> FOB <input type="checkbox"/> CIF € .10 *varied by terms and conditions	Prices are valid before			
				Price in Japanese market			
Certifications (Products/System)	DOC/IGP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Grapes	Italy	Energy 314 kJ/75 kcal	
Sulphites (potassium metabisulphite) E224	Italy	Fat 0g	
Carboxymethyl cellulose E466	Italy	Carbohydrate 0,965 g	
Fumaric Acid E297	Italy	of which sugars 0,157 g	
		Polyols 0,808 g	
		Protein 0 g	
		Salt 0 g	
Product Characteristics		Use Scenes (Usage · Recipes)	
The grapes are vinified in white in steel at a controlled temperature. After fermentation, the wine remains on its yeasts for four months, during which a couple of battonage is carried out each week so that the wine recovers from the yeast structure and aromas. Refining in steel. Tasting notes: Yellow straw; olfactory dominated by fine hints of lemon balm, hawthorn, and grapefruit with a mint finish. Acidity and savory give balance and persistence. Bosco, albarola and vermentino grapes.			

■ Product Picture

	
	Allergen (Specific Raw Materials)