

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) \times Width(cm) \times 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) \times Width(cm) \times Height (cm) 25,0 17,0 31,0 Weight (kg) 6,5
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF €.10 *varied by terms and conditions	Prices are valid before	
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 0 g	
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)		
<p>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.</p> <p>Tasting notes: Yellow straw; olfactory dominated by fine hints of lemon balm, hawthorn, and grapefruit with a mint finish.</p> <p>Acidity and savory give balance and persistence.</p> <p>Bosco, albarola and vermentino grapes.</p>			

■ Product Picture

	
	<p>Allergen (Specific Raw Materials)</p>