

# FCP Format for Exhibition and Business Meeting

## Product Profile / Terms and Conditions

<b>Name of Product</b>	<b>Mosto Cotto "Cooked Must"</b>			
<b>JAN Code</b>	not available	<b>Package</b>	<b>Materials</b>	glass
<b>Use by date</b>			<b>Size/Inner Capacity</b>	Length(cm) × Width(cm) × Height (cm) Inner Capacity 6,3 6,3 18,5 250 ml
<b>Minimum Units of Delivery</b>	1 pallet (mixed with other our products)	<b>Packing</b>	<b>Materials</b>	carton box Volume 0,1
<b>Lead Time</b>	30-60 days (depend on the delivery time)		<b>size/Gross weight</b>	Length(cm) × Width(cm) × Height (cm) Weight (kg) 27,0 21,0 20,0 7,3
<b>Storage Condition</b>	<b>room temperature, keep away from direct light and heat sources</b>	<b>Reference Price</b>	12€/bottle	Prices are valid before september 2026
<b>Certifications (Products/System)</b>	cooked montepulciano grape must boiled for 3 days. No sugar added		*varied by terms and conditions	Prices in Japanese market 2200 yen

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X ce
Montepulciano Grapes	Abruzzo, Italy		100,00%
Carbohydrates (sugars)	Abruzzo, Italy		54g/lit (51g/lit)

Product Characteristics	Use Scenes (Usage · Recipes)
Made entirely and exclusively from montepulciano grapes. It is a natural syrup obtained by slowly boiling down fresh grape must. From 100 liters of grape must, 20 liters of cooked must are produced. No sugars, thickeners, or preservatives are added	A traditional product of the Abruzzo region, used both in desserts and as a topping for ice cream. Recommended with both fresh and aged cheeses. Excellent as a dressing for salads.

## Product Picture

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