

# FCP Format for Exhibition and Business Meeting




## ■ Product Profile / Terms and Conditions

<b>Name of Product</b>	<b>Rosso Natale</b>						
<b>JAN Code</b>		<b>Package</b>	Materials				
<b>Use by date</b>			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity 750 ml
<b>Minimum Units of Delivery</b>		<b>Packing</b>	Materials	Carton box		Volume	0,01 m3
<b>Lead Time</b>			size/Gross weight	Length(cm) × Width(cm) × Height (cm) 25,0      17,0      31,0		Weight (kg) 6,5	
<b>Storage Condition</b>	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	<b>Reference Price</b>	<input type="checkbox"/> FOB <input type="checkbox"/> CIF €1.10		Prices are valid before		
			*varied by terms and conditions		Price in Japanese market		
<b>Certifications (Products/System)</b>	DOC/IGP						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Grapes	Italy	Energy 343 kJ/82 kcal	
Concentrated grape must	Italy	Fat 0g	
Sulphites (potassium metabisulphite) E224	Italy	Carbohydrate 1,40 g	
Sulphur dioxide E220	Italy	of which sugars 0,45 g	
Potassium polyaspartate E456	Italy	Polyols 0,95 g	
		Protein 0 g	
		Salt 0 g	

Product Characteristics	Use Scenes (Usage · Recipes)
The grapes are vinified in steel in contact with the skins for a week. The aging continues in steel on its own yeasts until bottling. Tasting notes: Sweet nose with cassis, black pepper and herbs. The taste is identical with a fruit perfectly integrated to the freshness, the fine tannins give length and depth to the drink, until the persistent finish. Cabernet franc, merlot and syrah.	

## ■ Product Picture

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