Family Agricolture Holding Sallemi Giovanni			
Address.etc	Via Normanni, 2, 95041 Caltagirone(CT) Sicily; Italy		
Dept.Person in Charge	Giovanni Sallemi	Date	December 6 th 2019

Specification Data No.

Name of Product	**Terre di Conventazzo -Arvest 2015**
Classification	Nero d'Avola - Terre Siciliane - Protected Geographical Indication
Name of Producer	Family Agricolture Holding Sallemi Giovanni
Address etc.	C.da Granieri - 95041 Caltagirone (CT)
Description of Product (ex.concept)	Dry red wine. 36 months oak contact, bigger older oak barrels (7000 L). Intense ruby red color. Fruity notes, hints of marasca cherry, currant, raspberry and plum predominate, enlivened by spicy aromas, flowery scent of violet. In the mouth, mature fruit flavors supported by the presence of enveloping tannins, notes of vanilla, tobacco, liquorice and balsamic.
Production Process (approximate)	Traditional vinification, handed down for generations: moderate contact of the grapes with the fermenting must (about 36 hours), followed by soft pressing with a manual screw press a process that guarantees the respect of original aromas and flavors. Ageing in old oak, 7.000L barrels
Ingredients (including additive)	Nero d'Avola, IGP Tartaric acid 6 g/L. Sulfite/SO2
GMO	n/a
Allergic Ingredients	Sulfite
the Place of Origin	Sicily (Italy)
Nutrition (/100g)	ABV : 13.4% by volume SO2 - Free 32 mg/L; total 98 mg/L; Sugar : 1,3 g/L CO2 : nil Acidity : 6,00 g/L
Weight (net/gross)	750 ML
Serving Method	Serving temperature: 16 - 18 degrees C
Material/Size of Container	Cardboard 60 x 55 x 40 cm
No. of container	6 bottles per case
Package Material	Glass+natural cork/plastic screw cap
Shelf Life	10 years
Recyclable Indication	yes
Delivery Period	15 days - to port
Preservation Method	Store between 13/20 deg C 70 ~ 85% humidity
Preservation Temp.	
Bacteriological Exam.	n/a
Product Liability Ins.	n/a
Standard, Qualification, Certification	V1 Analysis for export to Vitis Lab Genova di Liberti Stefano SAS , ISO UNI- CEI EN - ISO - IEC/17025 Export Approval analysis by Wine Vitis Lab Genova di Stefano Liberti SAS

Photo

Remarks