	Fan	nily Agricolture Holding S	allemi Giova	anni	
Address.etc	1	5041 Caltagirone(CT) Sicily			
Dept.Person in Charge	Giovanni Sallemi	out to darkagin on e(err) ording	, icaly	Date	December 6 th 2019
	Specification Data No.				
Name of Duadwet	C-1 A A-	•	140.		
Name of Product	Calura e Amuri - Arvest 2017				
Classification	Nero d'Avola - Sicilia - Designation Of Origin (DOC)				
Name of Producer	Family Agricolture Holding Sallemi Giovanni				
Address etc.	C.da Granieri - 95041 Caltagirone (CT)				
Description of Product	Dry red wine. 23 months oak contact, bigger older oak barrels (7000L).				
(ex.concept)	Intense ruby red color. Fruity notes, hints of marasca cherry, currant, raspberry and plum				
	predominate, enlivened by spicy aromas reminiscent of nutmeg and white pepper;				
	flowery scent of violet and wisteria. In the mouth, mature fruit flavors upported by the presence				
	of enveloping tannins, notes of liquorice and balsamic.				
Production Process	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				
(approximate)	process that guarantees the respect of original aromas and flavors. Ageing in old oak, 7.000L				
	barrels.				
Ingredients	Nero d'Avola;				
(including additive)	Tartaric acid 5,66 g/L; ,				
	sulfite/S02: total 77 mg/L				
GMO	n/a 				
Allergic Ingredients	Sulfite total 77 mg/L				
the Place of Origin	Sicily (Italy)				
Nutrition (/100g)	ABV: 13.74% by volume Sugar: 1,1 g/L				
	SO2 - Free 20 mg/L; total 77 mg/L; CO2 : nil				
	=====		Acidity : !	5,66 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.	- 1-				
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 I IEC/17025 Export Approval analysis by Wine Vitis Lab Genova di Stefano Libert					
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