	Fa	mily Ag	ricolture Holo	ding Sall	emi Giov	anni		
Address.etc	Via Normanni, 2,	95041 C	altagirone(CT	Γ) Sicily; I	taly			
Dept.Person in Charge	Giovanni Sallemi		,	, , , , , , , , , , , , , , , , , , ,		Date		December 6 th 2019
	•	S	pecification [Data	No.	•	<u> </u>	
Name of Product	Calura e Amuri - A		•					
Classification	Nero d'Avola - Sicilia - Designation Of Origin (DOC)							
Name of Producer	Azienda Agricola Sallemi							
Address etc.	C.da Granieri - 95041 Caltagirone (CT)							
Description of Product	Dry red wine. Ruby red color. 11 months oak contact, bigger older oak barrels (7000 L).							
(ex.concept)	Fresh Fruit notes, hints of cherry, currant, raspberry predominate,							
(enlivened by spicy aromas, flowery scent of violet. In the mouth, fruit flavors							
	supported by the presence of enveloping tannins							
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.							
	N. 110 1							·
Ingredients	Nero d'Avola;							
(including additive)	Tartaric acid 5,72 g/L; Sulfite/SO2 tot. 49mg/L							
GMO	n/a							
Allergic Ingredients	Sulfite/SO2: 49mg/L							
the Place of Origin	Sicily (Italy)							
Nutrition (/100g)	ABV: 12.42% by volume Sugar: 1,3 g/L							
	SO2 - Free 20 mg/L; total 49 mg/L; CO2 : nil							
	Acidity: 5,72 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, Cer	V1 Ar	•	•					AS , ISO UNI- CEI EN - ISO di Stefano Liberti SAS
Photo	China professional and a second	Re	emarks					