

Specification sheet **Rev 1 31.08.17**

GRAPPA F.G. CHARDONNAY 40° 700 ML EXP

GENERAL INFORMATION

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|-----------------------------|--|-------------|------------|---------|
| Product name | Grappa di Chardonnay | | | |
| Brand | F.lli GIANNANDREA | | | |
| Commercial name and synonym | Grappa di Chardonnay F.lli GIANNANDREA | | | |
| Product data | CODE: | PFLQ3012AAS | CAPACITY: | 700 ml |
| | DUTY CODE: | 2208 20 26 | ALC. VOL.: | 40 %v/v |

LOGISTICS

| | | | | |
|--|--------------|-------------------------------------|-------------------|---------------------|
| 1 st Packing (Selling unit) | TYPE: | Glass bottle | NET WEIGHT: | - |
| | SHAPE: | Cylindrical | GROSS WEIGHT: | 1,142 kg |
| | MEASUREMENT: | h 310 - Ø 73 mm | EAN CODE 13: | 8003695030125 |
| 2 nd Packing (Cases) | TYPE: | Wrap-around | WEIGHT: | 14,02 kg |
| | MEASUREMENT: | 310 x 230 x h.320 mm | UNITS PER CASES: | 12 |
| | VOLUME: | 0,0228 m ³ | | |
| 3 rd Packing (Pallet) | TYPE: | Epal-pallet (1200x800x150 mm 25 Kg) | WEIGHT: | 936,3 (911,3+25) kg |
| | HEIGHT: | 1750 (1600+150) mm | CASES PER LAYERS: | 13 |
| | VOLUME: | 1,6800 m ³ | CASES PER PALLET: | 65 |
| | TYPE: | Usa-pallet (1120x950x150 mm 25 Kg) | WEIGHT: | 996,4 (981,4+15) kg |
| | HEIGHT: | 1750 (1600+150) mm | CASES PER LAYERS: | 14 |
| | VOLUME: | 1,8620 m ³ | CASES PER PALLET: | 70 |



COMPOSITION

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|------------------------|---|
| Ingredients | Grappa di Chardonnay |
| Origin of raw material | Grape marc of Chardonnay grape of Italian origin. |

DURABILITY (EU Regulation No. 1169/2011, Article 24)

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| Date of minimum durability | This information is not required. |
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STORAGE

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| Storage conditions | Store protected from light and heat sources. |
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USE

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| Conditions of use | Alcoholic beverage for direct consumption. |
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Instructions for use

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ORGANOLEPTIC CHARACTERISTICS

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| Visual test | COLOUR: colourless. CLEARNESS: very limpid. OTHER REMARKS: great brilliance. |
| Smell test | INTENSITY: very strong. PERSISTENCE: persistent. QUALITY: very fine. DESCRIPTION: intense and fruity fragrance, with faint tonalities which can remind of tropical fruits. |
| Taste test | GENERAL STRUCTURE: sugars (dry); alcohol (very hot); body (very full). HARMONY: balanced, soft. INTENSITY: intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: balanced and elegant, with pleasant aromatic notes. |

MICROBIOLOGICAL CHARACTERISTICS

| | MEASURE UNIT | AVERAGE VALUE |
|---|--------------|---------------|
| - | - | - |

PHYSICAL AND CHEMICAL CHARACTERISTICS

| | MEASURE UNIT | AVERAGE VALUE |
|--------------------------|-----------------------------|-----------------|
| Density (20°C) | g/ml | 0,9475 ÷ 0,9562 |
| Alcohol by volume (20°C) | %v/v | 40,0 ± 0,3 |
| Sugars | g/litre | ≤ 20 |
| Methanol | mg/100 ml anhydrous alcohol | < 1000 |
| Volatile substances | mg/100 ml anhydrous alcohol | ≥ 140 |

FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II)

| ALLERGEN | PRESENCE | SOURCE |
|--|----------|--------|
| Cereals containing gluten and products thereof [1] | NO | - |
| Crustaceans and products thereof | NO | - |
| Eggs and products thereof | NO | - |
| Fish and products thereof [2] | NO | - |
| Peanuts and products thereof | NO | - |
| Soybeans and products thereof [3] | NO | - |
| Milk and products thereof (including lactose) [4] | NO | - |
| Nuts and products thereof [5] | NO | - |
| Celery and products thereof | NO | - |
| Mustard and products thereof | NO | - |
| Sesame seeds and products thereof | NO | - |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | NO | - |
| Lupin and products thereof | NO | - |
| Molluscs and products thereof | NO | - |

[1] Cereals containing gluten namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; [2] except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine; [3] except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources; [4] except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol; [5] Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

GMO (EC Regulations No. 1829/2003 and No. 1830/2003)

Product does not contain substances made by or derived from genetically modified organisms.

IONISING RADIATION (Directive 1999/2/EC)

The product and its ingredients are not treated with ionizing radiation.

ENVIRONMENT AND SAFETY INFORMATION

The nature of the product does not determine specific sources of danger. No dangerous goods under the transport regulations. Dispose of container properly after use.

The consumption of alcohol during pregnancy can have serious consequences on child health.

LEGISLATION

EC Regulation No. 110/2008.

NOTES

This sheet replaces any previously issued. The data and information contained herein are provided to the best of our knowledge and they are based on product formulation and on the data provided by our raw material suppliers. The user will care to ensure that the information is appropriate and complete in accordance to the specific use to which the product is intended.