

Specification sheet **Rev 1 31.08.17**

GRAPPA F.G. PRIMITIVO 40° 700 ML EXP

GENERAL INFORMATION

Product name	Grappa di Primitivo			
Brand	F.lli GIANNANDREA			
Commercial name and synonym	Grappa di Primitivo F.lli GIANNANDREA			
Product data	CODE:	PFLQ3017AAS	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:	8003695030170
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

Ingredients	Grappa di Primitivo
Origin of raw material	Grape marc of Primitivo grape of Italian origin.

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

Date of minimum durability	This information is not required.
----------------------------	-----------------------------------

STORAGE

Storage conditions	Store protected from light and heat sources.
--------------------	--

USE

Conditions of use	Alcoholic beverage for direct consumption.
-------------------	--

Instructions for use

-

ORGANOLEPTIC CHARACTERISTICS

Visual test	COLOUR: colourless. CLEARNESS: very limpid. OTHER REMARKS: great brilliance.
Smell test	INTENSITY: very strong. PERSISTENCE: persistent. QUALITY: very fine. DESCRIPTION: intense fragrance, with reminder of ripe fruit.
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: long and perfumed sensation of fruit, with a full reminder of the olfactory notes and a conclusion with very good persistence.

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.