

Technical Data Sheet

- Campione/Sample: tipo
 - Prodotto/Product: **Vino da Tavola rosso**
Red Table wine
 - Vendemmia/Crop: **2023**

INGREDIENTS:

100% grape juice from Varietal Vitis Vinifera or Vitis Labrusca grapes sulphur dioxide.

PRODUCT DESCRIPTION:

Red table wine in bulk. Product obtain by natural controlled fermentation of grape must.

ORGANOLEPTIC PROPERTIES:

Color: Red, typical
Aroma: Typical wine flavour
Taste: Characteristic of wine

CHEMICAL PROPERTIES:

Grado Alcolico Developed alcohol	% vol	10,50 – 14,50 (± 0.20)
Densità Density	g/cm ³	0,997 (± 0.02)
Zuccheri Riducenti Reducing Sugars	g/L	< 6 (± 0.50)
Acidità totale (in acido tartarico a pH 7) Total Acidity (in tartaric acid equivalent)	g/Kg	4,5 – 8 (± 0,5)
pH (pH metro / 20° C)		3.20 (± 0.30)
SO₂ (Monier williams)	ppm	< 120 (± 10)
Color IC¹	I.C.	1 - 12 (± 0,5)
Polifenoli Totali Total Poliphenols	mg/Kg	350 – 2.500 (± 15%)
Ferro Iron	mg/kg	< 10.0 (± 0,5)
Rame Copper	mg/kg	< 1,00 (± 0.10)

¹ COLOR METHOD IC

1,00 gr of red concentrate in 100 ml of buffer solution pH 3.20, read as absorbance at 420 and 520 nm (1 cm optical path cuvette). IC = absorbance @ 520 nm + absorbance @ 420 nm x 100

Buffer: 7 g anhydrous tartaric acid + 35 ml sodium hydroxide 1mol/L, Add distilled water for a total volume of 1000 ml

Color Intended @ arrival port if transport done with temperature control.

Vinicola S.Nazaro s.r.l.
 42048 Rubiera (RE) – Via Emilia Est, 26
 Tel. e Fax 0522 626245
 C.F. e P.I. 01431240355

Stabilimento operativo:
 46020 Pegognaga (MN) – Via Gonzaga, 12
 Tel. 0376 558428 – Fax 0376 553448

- the product comes only from mature and sound grapes;
- the product does not contain any added sugars, flavor or colouring substances;
- the product is NON GMO and it's free from GMO product;
- the product does not contain any allergen substances (excluding sulphite);
- the product does not contain any harmful bacteria;
- Heavy metals content: below EU law limits as per Reg EU 1881/2006 and futhers.
- Pesticides: below EU law limits as per Reg EU 1881/2006 and futhers.
- Foreign contaminants: below EU law limits as per Reg EU 1881/2006 and futhers.

PRODUCTION PERIOD	All over the year
OFFERING PERIOD	All over the year
SAMPLING PERIOD	All over the year
SHIPMENT PERIOD	All over the year
NOTES	<p>Customized product available upon request. Being a natural product may undergo to tartaric precipitation when stocked in cold ambient. Protein stable product. Cold stabilization available upon request</p>
SUITABLE FOR:	<p>Vegetarians Vegans Coeliac</p>
FOOD SAFETY DECLARATION	<p>We hereby declare that the productive process of Vinicola San Nazaro srl, following Reg. (CE) 852/2004, applies internal H.A.C.C.P plan, last revision n° 17 dtd 02/2022. Consequently, the analytical parameters checked on the finished product, particularly related to heavy metals, pesticides, methyl alcohol and Ochratoxin A, are within European law limits. All the primary packaging used are Food grade certified respecting EU law limits (Reg. (CE) 1881/2006 – Reg. (CE) 396/2005 – Reg. (CE) 2001/112). The quality control system implemented by Vinicola San Nazaro s.r.l. is certified under ISO 22.000 guidelines by Bureau Veritas.</p>
RADIATION FREE DECLARATION	<p>The grape juices concentrate are fully compliant with COUNCIL REGULATION (Euratom) 2016/52 of 15 January 2016 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency, and repealing Regulation (Euratom) No 3954/87 and Commission Regulations (Euratom) No 944/89 and (Euratom) No 770/90 and have not been subjected to any kind of ionization treatment.</p>
INTENDED USE	<p>Products supplied by Vinicola San Nazaro are not destined for direct human consumption, these product are destined to professionals in food market. The wine products are destined to adults in good health while they are not recommended for vulnerable individuals due to the interaction with alcohol (i.e. pregnant women or individuals with certain medical conditions). Likewise customers are informed that drinking too much fruit juices may, in a poorly balanced diet, increase the risk of incurring into type 2 diabetes.</p>

PACKAGING

NON ASEPTIC FILLED PRODUCT IN BULK:

	TRUCK	TANK TAINER	FLEXY TANK	IBC
				
Quantity	variable up to 32.000 Kg	variable up to 26.000 Kg	variable up to 26.000 Kg	1000 L – 1350 Kg
Contact Material	stainless steel or fiberglass	Stainless steel	Food grade PET	Food Grade PE

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