GRAND'ARTE

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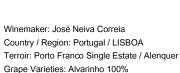








Vinho Regional Lisboa | white 2020











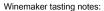




BRONZE



Destemming contact with skin contact. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.



A fruity wine with an intense aroma of ripe fruits from the orchard. Full-bodied and at the same time smooth, soft, with a delicious touch of citrus in a long, pleasant and elegant finish.



Excellent as an aperitif in the late afternoon to relax. Great complement of sushi, seafood, fish dishes, white meat, soups, salads and any ot dish with little spice. Serve at a temperature of 8 to 10°C.









ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0.9925
Dry Extract total g/dm³: 29.2
Volatile acidity in acetic acid g/l: 0.24
Total acidity inTH2 g/l: 5.92
Fixed acidity inTH2 g/l: 5.22
pH: 3,30
SO2 (free) & (total) mg/l: 39/124

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8.4 kg
Case dimension / cm: H 17.5 x W 25.5 x L 31.0
Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Euro pallet (0.80mx1.2m) = 96 cases - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 046 5
Carton bar code (ITF14) = 1 560 031219 046 2
FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets





