

 SOCIETÀ AGRICOLA ACETOMODENA	SCHEDA TECNICA	MOD PRO 02.05 REV. O DEL 1/02/2014
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Date of Revision / Confirmation	1.9.2022
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Name of the Product	Condimento Oro Supremo COD 045 40ml
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Composition:	Ingredients	1	Cooked Grape must of Lambrusco and Trebbiano grapes

Origin of Ingredients	Ingredients	1	From our Vineyards

Packaging	Bottles per carton		12
	Cartons per row		20
	Rows per pallet		6 max
	Number of bottles per pallet		1440
	Type of Bottle		Alambicco
	Volume of bottle		40ml
	Tap		Mushroom shape tap, thermo-resistant capsule, decorative wax seal

Physical chemical properties impacting on Food Security:	Allergens	Sulphites at levels less than 10mg/L
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Treatments and Machining Assembly	Cooked grape must, fermentation, ageing, filtration, bottling
Packaging	Cartons of 12 bottles on pallet
Storage	Cartons of 12 bottles
Storage period	10 years
Instructions for use	Conserve in ambient temperature, with tap closed.

DURATION OF PRODUCT: Legal: 10 years from Bottling (Legal)

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AVERAGE CHEMICAL ANALYSIS

Parameters	Unit of Measure	Method	Average Parameters	Tolerance Min/max
Density at 20° C		Official	1,35	>1.06
Alcoholic strength	% vol/vol	Official	0.05	<1.5%
Reducing sugars	g/l	Official	820.8	
Acidity 'total acetic acid	g/100 ml	Official	5.8	
Total dry extract	g/l	Official	914.8	
Dry extract derived sugars	g/l	Official	95	>30
Total Sulphur dioxide	mg/l	Official	<10	0 – 100
Ash	g/l	Official	11.06	>2.5