




G.D.C.

COMMERCIAL NAME							
LEGALE NAME			fino tio toto 15% 75cl				
BRAND			TIO TOTO				
ORIGIN			ES				
CUSTOM TARIFF NUMBER			22042138				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			15,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1148	g	8412449102498	308	74	74	
CARTON	7,0	Kg	8412449568577	310	160	241	6
LAYER		Kg		310	800	1200	150
PALLET	889	Kg		1700	800	1200	750



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<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Palomino Fino grapes, rectified wine alcohol, sulfur dioxide, potassium sorbate
<b>GRAPE VARIETY</b>	Fino Palomino
<b>VINTAGE</b>	
<b>WINEMAKING</b>	Destemmed and pressed grapes, fermentation off skins in controlled temperature
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	FINO TIO TOTO
<b>NOTES</b>	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Enjoy this wine as an aperitif or with seafood, sushi, sashimi or smoked salmon.
<b>T° SERVICE</b>	6 - 8
<b>COLOR</b>	Pale yellow, clean and bright
<b>ODOR</b>	Fresh, delicate, with almond notes characteristic of its biological aging and of good intensity.
<b>FLAVOR</b>	Smooth, with a long and silky palate, an almond aftertaste and a clean finish.
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	351	Kj	84	Kcal			
<b>FAT</b>	0			g	<b>SATURATED FATTY ACIDS</b>	0	g
<b>CARBOHYDRATES</b>	0,1			g	<b>SUGARS</b>	0,1	g
<b>DIETARY FIBERS</b>	NC			g	<b>PROTEINS</b>	0,07	g
<b>SALT</b>	0			g			
<b>MICROBIOLOGICAL &amp; PHYSICO-CHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		Cfu/g	<b>ACIDITY</b>	4	±	g/l
<b>YEAST</b>	<10		Cfu/g	<b>DENSITY</b>	0,985	±	
<b>MOLDS</b>	<10		Cfu/g	<b>PH</b>	3,1	±	
<b>BRIX</b>	NC		± 1 °B	<b>RESIDUAL SUGARS</b>	0,001		g/l



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