

Molini Industriali S.p.A.	MODULI
MOD 03/02	SCHEDA TECNICA
ED. 02 REV 00 DEL 03-11-08	SOST. ED. 01 REV. 01 DEL 20.06.06



STANDARD TECHNICAL SPECIFICATIONS

Product:	FRIZZANTINO WINE
Type:	SWEET SPARKLING WHITE
Classification:	IGP FRIZZANTE dell'Emilia

Packaging and Shelf-life

Packaging:	1,5 Lt	in glass bottles, screw cap
Units per Case:	6	in carton boxes
Cases per Pallet:	60	
BRAND:	ENOVITE	
SHELF-LIFE:	18 months minimum	
STORAGE suggestions:	In a cool and dry place, far away from the sunlight	

CHEMICAL ANALYSES

Alcohol in volume:	7,80 ml%ml
Reducing sugars at Fehling	57,30 g/l
Total alcohol	11,25 ml%ml
Total acidity	6,00 g/Lt
Volatil Acidity – SO ₂ (in acetic acid)	0,24 g/Lt
Total SO ₂	100 mg/Lt
Dry extract without sugar	21 g/Lt

Allergen information		
	As ingredient	Possible unintended
Cereals containing gluten	N	N
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts ⁽¹⁾	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulphur dioxide and sulphites ⁽²⁾	Y	←
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

(1) 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

(2)⁽²⁾ Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂

Date: 04.12.14

Quality Control: Approved