

V E R M O U T H M O N T A N A R O

VERMOUTH DI TORINO
EXTRA DRY

FORMULA

Ingredients:

INGREDIENTS	WEIGHT-VOLUME	VOLUME VOLUME	VOLUME ML
Wine		75,2	752,00
Alcohol of agricultural origin		12,5	125
Natural flavors		5,9	59
Water		4,9	49
Caramell	2,5	0,15	15

Preservative: sulfur antride
(max. 200 ppm)

Note: Italian wine: 70,2 % white wine, 5% Marsala wine. Natural flavors are produced: cold infusion, putting the herbs in water-alcohol solution of alcohol 30% vol. (the alcohol is of agricultural origin). Infusion time 15 days. Drinking water for human consumption.

Analytical parameters of the final product

18% vol. alcohol by volume, ABV.
2,5% = 25 g/l sugar.

Allergens
Sulfites



STATEMENT OF PROCESS

- 1) Control of raw materials
- 2) Weight of raw materials
- 3) Mixing of raw materials
- 4) Cold stabilization up to a temp. of 7 °C
- 5) Filtration with diatomaceous earth (inert support approved by the US FDA)
- 6) Addition of coloring agent: caramel.
- 7) Addition of sulfur dioxide (preservative)
- 8) Analytical control
- 9) Product analysis performed by external laboratory accreditation and certificate
- 10) Filtration 0,50 micron
- 11) Dry empty bottles before filling.
- 12) Bottling (Product volume control with the bottle weighing), closure of the bottle, labeling, boxing
- 13) Written on the packaging of the lot
- 14) Storage of the product

DESCRIPTION OF THE PACKAGE

Bottle Volume: 750 ml
Empty Bottle Weight: 500 g (about)
Weight full bottle: 1.300 g (about)
Closure Type: pressure cap
Capsule: transparent
Box: 6 bottles
Carton weight (full): 8.200 g (about)

MONTANARO
DISTILLERIA FONDATA NEL 1885

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