

ROSSISSIMO (DEEP RED) WINES

MAIN VARIETY	Blend of Ancellotta and Lambrusco
PRODUCTION PERIOD	From September to December of each year
OFFERING PERIOD	All year round
SAMPLING PERIOD	All year round
SHIPMENT PERIOD	All year round
ALCOHOL	From 11%Vol to 14%Vol
SO ₂	Max 250 ppm (IFU 7a)
COLOR	We can supply product with following colour intensity I.C. (DO420+520+620): 25 I.C. 40 I.C. 55 I.C. 30 I.C. 45 I.C. 35 I.C. 50 I.C.
OTHER INFORMATION	Our Rossissimo wine is obtained by fermenting of grape must with specially selected yeasts in order to not damage the natural colour of grapes. Our Rossissimo wine underwent malolactic fermentation which ensure biological stability to our product and avoid dangerous re-fermentation which can spoil the product
SPECIFICATIONS	In attachment (specifications can change by crop to crop, according to the weather conditions and maturation of the grapes)
PACKAGING	In bulk: for loading in flexi tank or tank truck
NOTES	Customized product available upon request
INTENDED USE	Products supplied by Keller Juices are not destined for direct human consumption, the wine products are destined to adults in good health while they are not recommended for vulnerable individuals due to the interaction with alcohol (i.e. pregnant women or individuals with certain medical conditions). Likewise customers are informed that drinking too much fruit juices may, in a poorly balanced diet, increase the risk of incurring into type 2 diabetes.