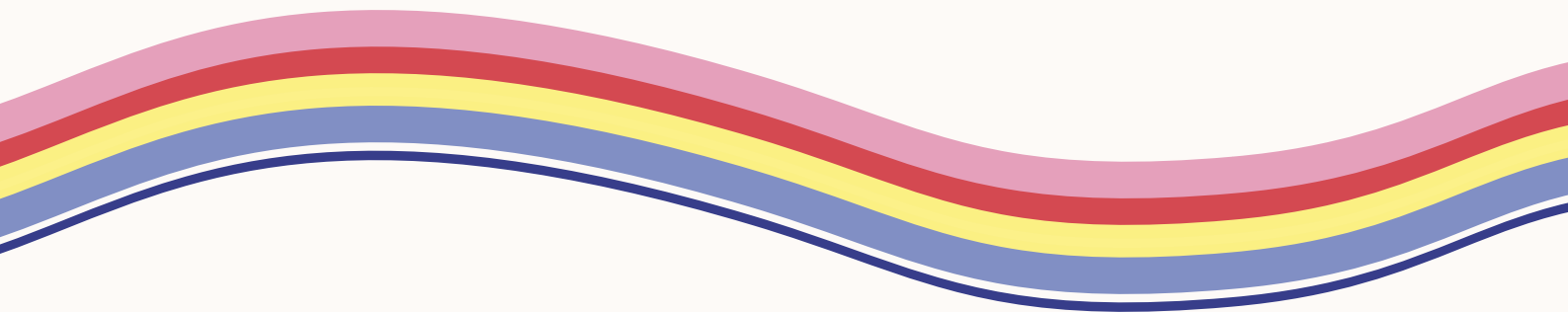
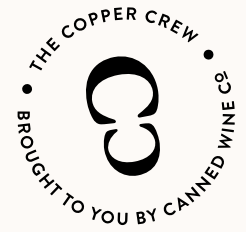


THE Copper Crew



WINE SPECIFICATIONS

BIANCO SPRITZ



FRESH & FIZZY organic white wine spritzer

This zesty, fresh Bianco Spritz is based on the Fiano variety that brings ripe stone fruits and soft citrus, combined with plenty of bubbly character.

Vineyard: Tenuta Viglione, a hundred year old winery in Puglia, Italy, takes great care in working in harmony with the land in order to produce clean, well-balanced wines which represent the very best of the region. The Fiano grapes benefit from long sunny days, giving this wine packs of fruit.

Blending: The Bianco Spritz has been expertly crafted to balance the fruity characteristics of the wine, creating lighter refreshing wine spritzer. It is carefully blended, retaining sugar and acidity to create a drink that reflects the brightness of the Fiano grape.

Winemaker: Massimo Martella

Blend: Organic Fiano white wine with water

Wine Origin: Puglia, Italy

Alcohol: 8% abv

Residual Sugar: 5.1 g/litre

Acidity: 4.08 g/litre

PH: 3.23

Total SO₂: 67 mg/litre

CO₂: 4.32 g/L

Filtration: 0.45µm

Additives: SO₂

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Equalitas Certified Winery

Vegan Friendly

Organic

Packaging:

200ml Can, 12 Cans Per Case

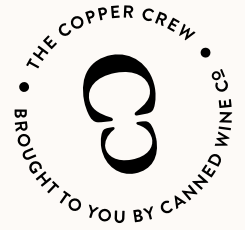
352 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)



FIANO



VIBRANT & ZESTY dry white wine

Fruity, almost tropical, and moreish; this Fiano leads with blossom aromas and has apple and tropical lychee flavour.

Vineyard: Tenuta Viglione, a hundred year old winery in Puglia, Italy, takes great care in working in harmony with the land in order to produce clean, well-balanced wines which represent the very best of the region. The Fiano grapes benefit from long sunny days, giving this wine packs of fruit.

Winemaking: The brightness of this wine is harnessed in the winery through a cooler steel tank fermentation and held on lees for additional texture before racking and resting in tank.

Winemaker: Massimo Martella

Grape(s): 85% Fiano, Verdeca, Falanghina and Moscato

Vintage: 2023

Region: Puglia, Italy

Alcohol: 12.5% abv

Residual Sugar: 5.7 g/litre

Acidity: 5.4 g/litre

PH: 3.28

Total SO₂: 90 mg/litre

Filtration: 0.45µm

Additives: SO₂

Equalitas Certified Winery

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Serving suggestion: Parma ham pizza, creamy pasta dishes or crispy squid - also great with Pecorino cheese.

Vegan Friendly

Organic

Packaging:

187ml Can, 12 Cans Per Case

384 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)



ROSATO



FRESH & FRUITY dry rosé wine

Fruit-forward and bright wine with an alluring floral nose and bright finish. It has notes of cherry, summer fruits and magnolia.

Vineyard: Located in Puglia, Tenuta Viglione make wine using organic viticulture and winemaking techniques. The warm climate contributes to full fruit flavours, balanced by a freshness brought about by a cooling Mediterranean breeze, leading to very drinkable wines.

Winemaking: Stainless steel temperature-controlled fermentation. Dark skinned Primitivo gives the wine its colour and black cherry aromas, Negroamaro adds texture and roundness, whilst Nero di Troia and Aleatico add an aromatic and floral element.

Winemaker: Massimo Martella

Grape(s): 60% Primitivo , 35% Nero di Troia,
5% Aleatico

Vintage: 2023

Region: Puglia, Italy

Alcohol: 12.5% abv

Residual Sugar: 5.6 g/litre

Acidity: 5.5 g/litre

PH: 3.24

Total SO₂: 92 mg/litre

Filtration: 0.45µm

Additives: SO₂

Equalitas Certified Winery

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Serving suggestion: Classic Italian dishes like pizza and pasta, also great with shrimp and hard cheeses such as Parmesan.

Vegan Friendly

Organic

Packaging:

187ml Can, 12 Cans Per Case

384 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)



NEGROAMARO



SMOOTH & SILKY dry red wine

Deeply coloured, this wine is velvety and full on the palate but fresh to finish. It's packed with black plums, wild berries and notes of chocolate.

Vineyard: Tenuta Viglione's vineyards are located on a plateau, a higher altitude which brings freshness to the wine, balancing some of the richness of a deep Negroamaro.

Winemaking: Undergoes temperature controlled fermentation, then malolactic fermentation which contributes to a smoother and more rounded mouthfeel. The wine then matures in stainless steel, which helps preserve its fresh dark fruit flavours.

Winemaker: Massimo Martella

Grape(s): 85% Negroamaro, Nero di Troia, Sangiovese and Aglianico

Vintage: 2023

Region: Puglia, Italy

Alcohol: 13.0% abv

Residual Sugar: 8.3 g/litre

Acidity: 5.1 g/litre

PH: 3.69

Total SO₂: 88 mg/litre

Filtration: 0.45µm

Additives: SO₂

Equalitas Certified Winery

Closure: Can Ring Pull

Optimal drinking: 15-18°C

Serving suggestion: Organic BBQ meats, halloumi with roasted vegetables and aubergine tagine.

Vegan Friendly

Organic

Packaging:

187ml Can, 12 Cans Per Case

384 Cases Per Pallet

Pallet Dimensions LxWxH:

1000 x 1200 x 1550 (mm)

