

# BIGODE

Vinho Regional Lisboa | white 2017



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Grape Varieties:** Blend of Fernão Pires 82,5%, Arinto 12,5% and Chardonnay 5,0%

**Vinification method:**

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

**Winemaker tasting notes:**

Selected grapes produce this inimitable MUSTACHE. Bright, fruity, young, refreshing, pleasant, soft, easy to drink, great everyday wine.

**Serving suggestions:**

Almost chilled is excellent as an aperitif and delicious as complement of fish dishes, white meats, vegetarian food and spicy gastronomies like Indian, the Chinese and Japanese. **We recommend to serve at the temperature of 8-10°C.**

ABV at 20°C: 12,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9940  
Dry Extract total g/dm<sup>3</sup>: 29,4  
Volatile acidity in acetic acid g/l: 0,34  
Total acidity in TH2 g/l: 5,25  
pH: 3,33  
SO2 (total) mg/l: 39/143  
FT.P.072.00

Carton of 6 bottles x 75 cl (lay down)  
Gross weight: 7.6 kg (6x75cl)  
Case dimension: 330x235x155 - 310x235x340  
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)  
15 cases/level x 9 levels or 16 cases/level x 4 levels  
Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)  
12 cases/level x 8 levels or 12 cases/level x 4 levels  
Bottle bar code (EAN13) = 560 0312 19186 8  
Carton bar code (ITF14) (6x 75cl): 1560 0312 19186 5  
Carton bar code (ITF14) = (12 x 75cl): 2560 0312 19186 2  
FCL 1x 20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets  
Truck 30T = 29 euro pallets / 21 Standard pallets

