



# Chocolate<sup>®</sup>

*in a Bottle*



## TECHNICAL SHEET

CHOCOLATE IN A BOTTLE 6.5% alc.vol

### MAKING

Vinification of base wine	Carried out in stainless steel vats with temperature control (18-20 °C).
Foaming	Addition of Carbon Dioxide
Varieties	Blanc de Blancs

### ANALYTICAL DATA

Alcohol per volume	6.5 %
Total Acidity	3 - 4 g/l
Reduced Residual Sugar	60g
Dry Extract	70 - 80 g/l
Total SO <sub>2</sub>	65 - 80 mg/l
Free SO <sub>2</sub>	30 - 35 mg/l
PH	3.15

### PACKAGING

	75 cl	20 cl
Bottle and Cork	Glass / Standard	Glass / Twist cap
Bottle per Case	12	24
Cases sizes in millimetres	375 x 340 x 270	370 x 380 x 240
Cases per Pallet	45	70
Cases weight	19.5 kg	11.4 kg

Chocolate in a Bottle is ideal for toasting with friends or family, accompanying a special meal, giving a different gift or simply enjoying just a glass of a very special drink.