

## PRODUCT SPECIFICATION

### JOIA ORGANIC



PRODUCT DEFINITION: Wine vinegar and marc

INGREDIENTS: 90% white wine, 10% red wine

ORGANOLEPTIC CHARACTERISTICS: *Appearance*: bright  
*Color*: intense coppery  
*Smell*: aromas reminiscent of herbs and balsamic notes  
*Taste*: savoury and balanced notes

CHEMICAL AND PHYSICAL  
CHARACTERISTICS: *Acidity (%)*: 5,5  
Ph : 3,28

PRODUCTION METHOD: The wine is put in oak barrels do not fill up completely to let the wine breathe. When wine alcohol is transformed into acetic acid, the vinegar is decanted into a ten hectolitre steel barrel where is added the marc of red grape. Six months later is filtered and placed in carboys. Now it is ready to be packaged and sold.

MICROBIOLOGICAL  
CHARACTERISTICS: The product is stable

ORIGIN OF RAW MATERIAL: Vinegar from local wine of Collio (Friuli Venezia Giulia)

PACKAGE CONTENTS: 200 ml

VINEGAR MAKER/CREATOR: Ideated by Manuela Barcovini  
Produced by Roncus Winery of Marco Perco ( Capriva del Friuli GO)