



FIUZA NATIVE

Century old Fiuzza is a family estate that developed a modern portfolio of wines, combining indigenous Portuguese grapes with international varieties. Our wines embody the essence and tradition of Portuguese winemaking at the same time appealing to modern wine lovers.

Native range aims to present Portuguese varieties in a blend with the most well known French grapes.

CHARACTERISTICS

Appellation: Vinho Regional Tejo
Type of Wine: White

Grape Variety: Chardonnay, Arinto
Harvest: Late August
Type of Soil: Clay-Limestone

Alcohol content: 12,5%
Total acidity: 4,76 g/l
pH: 3,34

Vinification: Ageing 'sur lie'.

TASTING NOTES

Color: Citric yellow.
Nose: Fruity aromas with melon and citrus notes.
Palate: Fresh with natural acidity and fruity aftertaste.
Drinking temperature: Drink at 11°C to 13°C (52°F to 55°F)
Food pairing: Enjoy with grilled fish, seafood and light pasta.



PACKAGING SPECIFICATIONS

Bottle capacity	Codes		Dimensions of 6/12 bottles case (mm)	Euro-pallet		
	UPC	EAN		Quantity of 6-bottle cases	Dimensions (mm)	Weight
750 ml	5603802400211	15603802400218	320x223x145 (7,2kg)	125 (25x5)	1200x800x1750	925 kg
750 ml	25603802400211	25603802400215	320x310x230 (14,4kg)	60 cases (15x4)	1200x800x1430	889 kg

FIUZA & BRIGHT, Sociedade Vitivinícola, Lda.

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