REGISTRATION FORM WINE

	Fill out a form for each product to be sent to the "Zosimo Wine Critic 2023"	
HOSIMO WINE CRITIC	PRODUCT (DESCRIPTION AND LABELLING STATEMENTS) Full product name: (Name of wine and/or cuvée as stated on the label) Vintage	
	DDODLIOT TVDE	DDODLIOT CHARACTERICTICS
	PRODUCT TYPE Semi- Sweet and Type Still Sparkling Sparkling Fortified wine	Oaked Wine Yes No Partly
ZOSIMO	Color Red White Rosé	Organic Wine Yes No Under Conversion
WINE	Sweetness Still Wines Dry Wine (<5g) Medium Dry Wine (>10g) Sweet Wine (>40g)	Biodynamic Wine Yes No Under Conversion
CRITIC	Sweetness Sparling Wines	
2023	■ extra brut: tra 0 e 6 g/l □ Dry Wine: between 17 e 32 g/l ■ Brut: (< 12 g/l) □ Medium Dry: between 32 e 50 g/l ■ extra secco: tra 12 e 17 □ Sweet: > 50 g/l	
Send 3 bottles of each entry to the following address	CHEMICAL COMPOSITION	CLOSURE TYPE OF BOTTLE
Zosimo Wine Critic	Alcohol content (%alc. vol)	Traditional cork
Redazione Italia	Residual sugar (g/l)	Cork-based
Via Rocciola Scrofani 174 97015 MODICA (RG) Ref Corriere tel 375 6283852	Pressione CO ₂ Pressure (atm. a 10°C) (Only for sparkling or Semi-sparkling Wines)	Syntetic cork Screwcap Other
EX WORKS PRICE (EXW) - Ex-cellar packaged price (excluding administrative customs costs, taxes and transport)		g administrative customs costs, taxes and transport)
	Under 5,00 €	Between 20,00 e 35,00 €
	sale in the cellar Large Distribution	Internet sale Distributeurs
Send the completed form by email redazione@zosimo.wine	Wine bars Foreign own network	Horeca Other
	PRESENT IN THE MAIN EXPORT MARKETS (es: Belgio, United Kingdom, Cina, ecc)	
	MARKETS OF INT	EREST
	Europe Eastern Europe	Russia Balkans
	Caucasian area Japan	China Southeast Asia
	North America Central America	South America Oceania
DETAILS OF THE COMPANY TO BE MENTIONED IN THE SELECTION ZOSIMO		
CELLAR NAME / Company		
Manager's Name		
		City
	Country	
	Email web	o site