

RAW MATERIAL SPECIFICATION  
**CALIFORNIA DRY RED – SALTED**  
 “California Salted Chianti”

REVISION	02/11/2015	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION	<b>Salt Clarification</b>		
DISTRIBUTION			

**I. DESCRIPTION**

Product is a California Chianti, full bodied, dry wine.

**II. SPECIFICATION LIMITS**

Product shall be in compliance with all applicable Federal, State and Local Regulations.

**A. Physical**

CHARACTERISTIC	LIMIT
1. <b>Appearance</b>	Medium to light red with no browning
2. <b>Flavor and Aroma</b>	Dry, salty, aromatic, with no foreign off odors
3. <b>Weight per gallon</b>	Approximately 8.3lbs

**B. Chemical**

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1. <b>Alcohol</b>	10.0% - 13.5%	Anton Paar Alcolyzer	A.O.A.C. 17 <sup>th</sup> Ed. 980.2
2. <b>SO2 Free</b>	40.0 ppm max	Ripper	MAM & W (p.206) 1980
3. <b>SO2 Total</b>	200.0 ppm max	Ripper	A.O.A.C. 13 <sup>th</sup> Ed. 11.069
4. <b>Acidity</b>	3.0 to 8.0 gr/L	Titration	A.O.A.C. 13 <sup>th</sup> Ed. 11.037
5. <b>pH</b>	3.0 – 3.9	pH Meter	A.O.A.C. 13 <sup>th</sup> Ed. 11.036
6. <b>Copper</b>	0.0 - .20 ppm	Atomic Absorption	A.O.A.C. 13 <sup>th</sup> Ed. 9.029

**CALIFORNIA DRY RED – SALTED**  
“California Salted Chianti”

**C. Chemical, cont’d**

<u>CHARACTERISTIC</u>	<u>LIMIT</u>	<u>METHOD</u>	<u>ANALYSIS REF.</u>
7. <b>Iron</b>	0.0 – 7.0 ppm	Atomic Absorption	A.O.A.C. 13 <sup>th</sup> Ed. 11.022
8. <b>Salt</b>	1.5% - 1.7% (Lb./1000 Gal: 125-135)	Titration	A.O.A.C. 13 <sup>th</sup> Ed.

This product shall comply with California’s Department of Health Services Sections 17010 , Provisions Applicable to Wine Produced in California, and Section 17015, Wines Bearing the Appellation of Origin “California” or a Geographical Subdivision Thereof.

**III. PACKAGING**

- A. Food grade plastic containers approximately 57 gallons
- B. Larger containers up to tank truck available.

**IV. STORAGE**

Wine should be kept in full containers and protected from air. Shelf life of unopened plastic containers is 4 to 8 months, depending on storage temperature. Should be stored at 55 to 75 F and shipped at ambient temperature.