

TRE COLONNE



GRILLO DOP – AUSTRO

Grape: Grillo 100%

Alc. Vol. %: 12,5

Vintage: 2023

Residual sugar g/l: 4,0

Total acidity g/l: 6,0

Region: Sicily

Production zone: Vineyards in the Province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: Cold fermentation in steel tanks

Yield per ha: 11000kg

Colour: Bright straw yellow with greenish reflections

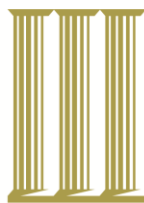
Bouquet: Pleasant notes of exotic fruits

Flavour: Smooth, structured and fresh

SERVING SUGGESTIONS

Best enjoyed with fish dishes and white meat.

Serving temperature 8 °C



TRE COLONNE

TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V14019A
GTIN-13 bottle	8017868003212
GTIN-13 carton	8017868003397
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	780

Contains sulphites

GMO Free

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