

TRE COLONNE

LUCIDO PINOT GRIGIO ROSATO IGP – TRE COLONNE



Grape: Lucido 80%, Pinot Grigio 20%

Alc. Vol. %: 12

Vintage: 2023

Residual sugar g/l: 5,0

Total acidity g/l: 5,6

Region: Sicily

Production zone: Vineyards in the province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: Maceration of the must with the berry skins at 0°, then separation and fermentation at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Light pale pink

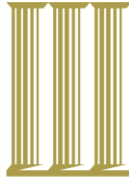
Bouquet: Delicate, round and fruity

Flavour: Smooth and pleasantly refreshing

SERVING SUGGESTIONS

Best enjoyed on its own or with fish dishes and light starters.

Serving temperature 6-8 °C



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V14013A
GTIN-13 bottle	8017868005124
GTIN-13 carton	8017868005605
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,0
Kg/pallet	892

Contains sulphites

GMO Free

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Cantine Andreas Mazzei – Alibrianza srl

Contact details: info@alibrianza.it / www.andreamazzei.it

Tel. +39 039 9202121