

TRE COLONNE



NERO D'AVOLA DOP – BRAGONE

Grape: Nero d'Avola 100%

Alc. Vol. %: 13

Vintage: 2023

Residual sugar g/l: 6,0

Total acidity g/l: 5,7

Region: Sicily

Production zone: Vineyards in the Province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature for about 10 days of peel maceration

Aging: In steel tanks until bottling

Yield per ha: 11000kg

Colour: Intense red with violet reflections

Bouquet: Intense aromas of wild berries

Flavour: Elegant, balanced and full bodied

SERVING SUGGESTIONS

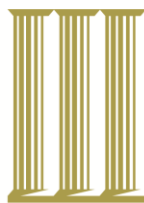
Best enjoyed with spicy pasta, red meat and cheese.

Serving temperature 16-18 °C.

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V14002A
GTIN-13 bottle	8017868002406
GTIN-13 carton	8017868002079
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,3
Kg/pallet	780

Contains sulphites

GMO Free

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