

TRE COLONNE



BIANCO TERRE SICILIANE IGP – SIKULO

Grape: Catarratto, Zibibbo, Inzolia

Alc. Vol. %: 12

Vintage: 2023

Residual sugar g/l: 5,0

Total acidity g/l: 5,3

Region: Sicily

Production zone: Vineyards in western Sicily, Province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: Cold fermentation in steel tanks

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Light straw yellow

Bouquet: Delicate, elegant and fruity

Flavour: Smooth and balanced

SERVING SUGGESTIONS

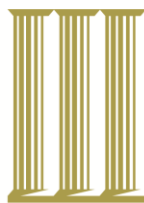
Best enjoyed as aperitif, with fish dishes and white meat.

Serving temperature 8 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V14003A
GTIN-13 bottle	8017868002390
GTIN-13 carton	8017868002260
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

Revisione 01. 29.05.2024

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SIKULO
TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

*La Sicilia è un paradiso per gli amanti del vino.
Grazie alle sue sfumature di colori e profumi,
a ridosso del 1500 d.C., con una passione senza tempo.*

I T A L I A

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