TRE COLONNE



LUCIDO PINOT GRIGIO TERRE SICILIANE 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: Cold fermentation in steel tanks
Yield per ha: 14000 kg
Colour: Pale straw yellow
Bouquet: Delicate, round and fruity
Flavour: Smooth and pleasantly refreshing

SERVING SUGGESTIONS

Best enjoyed as aperitif, with fish dishes and white meat.
Serving temperature 8 °C

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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V14022A
GTIN-13 bottle	8017868005025
GTIN-13 carton	8017868005568
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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