TRE COLONNE



MONTEPULCIANO ABRUZZO DOC – TRE COLONNE

Grape: Montepulciano 100%

Alc. Vol.%: 12,5

Vintage: 2021

Residual sugar g/l: 6,0

Total acidity g/l: 5,4

Region: Abruzzi

Production zone: Vineyards in the Province of Chieti (Abruzzi)

Capacity: 750ml

CHARACTERISTICS

Vinification: Once the fermentation is over the wine is aging in steel tanks where the malolactic fermentation takes place and is then conserved for further 6 months

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Intense red with purple reflections

Bouquet: Notes of herbs and spices

Flavour: Medium bodied, fruity, vigorous.

SERVING SUGGESTIONS

Best enjoyed with starters, savoury first courses and pizza.

Serving temperature 18 °C.

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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V14005A
GTIN-13 bottle	8017868004974
GTIN-13 carton	8017868005513
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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