TRE COLONNE



ROSSO TERRE SICILIANE IGP – SIKULO

Grape: Merlot, Syrah, Nero d'Avola

Alc. Vol.%: 13

Vintage: 2022

Residual sugar g/l: 6,0

Total acidity g/l: 5,6

Region: Sicily

Production zone: Vineyards in wester Sicily, 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: 14000kg

Colour: Ruby red

Bouquet: Fruity, with notes of spices and herbs

Flavour: Warm, full-bodied and velvety

SERVING SUGGESTIONS

Best enjoyed with spicy rice or noodles and meat.

Serving temperature 18 °C.

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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V14004A
GTIN-13 bottle	8017868002383
GTIN-13 carton	8017868002529
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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