



COLLE AL VENTO



NEGROAMARO SALENTO IGP – 4/20

Grape: Negroamaro 100%

Alc. Vol. %: 13,5

Vintage: 2024

Residual sugar g/l: 6,9

Total acidity g/l: 5,7

Region: Apulia

Production zone: Southern Apulia, Salento Area (Lecce and Brindisi)

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, 10-14 days of classic peel maceration at a controlled temperature

Aging: Steel tanks

Total production: 12000kg

Colour: Deep, intense red

Bouquet: Harmonious with pleasant aroma of juniper

Flavour: Full bodied and elegant with well-amalgamated tannins

SERVING SUGGESTIONS

Best enjoyed with savoury pasta and grilled meat.

Serving temperature 16-18 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03009A
GTIN-13 bottle	8017868002017
GTIN-13 carton	8017868001775
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,8
Kg/pallet	840

Contains sulphites

GMO Free

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