



COLLE AL VENTO



PRIMITIVO DI MANDURIA DOP – CAREZZA

Grape: Primitivo 100%

Alc. Vol. %: 15

Vintage: 2024

Residual sugar g/l: 11,0

Total acidity g/l: 6,6

Region: Apulia

Production zone: Vineyards in the area of Manduria and Sava (Taranto)

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks and oak vats

Aging: At least 8 months in steel/oak

Yield per ha: 9000kg

Colour: Intensive red with purple reflections

Bouquet: Intense, aromas of red fruits like raspberry and cherry and a subtle note of vanilla

Flavour: Full-bodied, velvety, warm, with a smooth and long lasting ending

SERVING SUGGESTIONS

Excellent with red meat, especially lamb and venison and ripe cheese.

Serving temperature 18 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03005A
GTIN-13 bottle	8017868003441
GTIN-13 carton	8017868003458
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	8,4
Kg/pallet	884

Contains sulphites

GMO Free

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