



COLLE AL VENTO



PRIMITIVO DI MANDURIA DOP – SOFFIO

Grape: Primitivo 100%

Alc. Vol. %: 15

Vintage: 2024

Residual sugar g/l: 9,0

Total acidity g/l: 6,2

Region: Apulia

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

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, traditional maceration and short fermentation at a controlled temperature. To better extract colour and tannins, it is pumped over several times

Aging: 8 months

Yield per ha: 9000kg

Colour: Intense ruby red with purple reflections

Bouquet: Intense, aroma of red berries such as cherries and raspberry and vanilla

Flavour: Round, pleasant and velvety, long-lasting final

SERVING SUGGESTIONS

Excellent with meat, venison and matured cheese.

Serving temperature 18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03001A
GTIN-13 bottle	8017868004684
GTIN-13 carton	8017868004691
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	870

Contains sulphites

GMO Free

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