



SELVA VOLPINA



PINOT GRIGIO UMBRIA – SELVA VOLPINA

Grape: Pinot Grigio 100%

Alc. Vol.%: 12

Vintage: 2025

Residual sugar g/l: 4,9

Total acidity g/l: 5,6

Production zone: Vineyards in the region of Umbria (Provinces of Perugia and Terni)

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Soft pressing and cold fermentation at a controlled temperature of 18°C

Yield per ha: 16000kg

Colour: Straw yellow with greenish reflections

Bouquet: Elegant, fruity and flowery

Flavour: Fresh, smooth and harmonious

SERVING SUGGESTIONS

Best enjoyed with fish dishes, seafood and light starters.

Serving temperature 8-10 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V10006A
GTIN-13 bottle	8017868002956
GTIN-13 carton	8017868002970
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,2
Kg/pallet	925

Size 1500ml:

Article Nr.	V10007B
GTIN-13 bottle	8017868002963
GTIN-13 carton	8017868002987
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,4
Kg/pallet	790

Contains sulphites

GMO Free

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