



TERRA DELLE CICALLE

NERO D'AVOLA DOP – TERRA DELLE CICALLE



Grape: Nero d'Avola 100%

Alc. Vol. %: 13,5

Vintage: 2023

Residual sugar g/l: 6,0

Total acidity g/l: 5,9

Region: Sicily

Production zone: Vineyards in the provinces of Trapani and Caltanissetta

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Traditional peel maceration at a controlled temperature

Aging: 8 months in steel tanks

Yield per ha: 12000kg

Colour: Intensive red with purple reflections

Bouquet: Intense aromas of cherry, ripe fruits and jam

Flavour: Full-bodied, balanced, with a long-lasting finish

SERVING SUGGESTIONS

Best enjoyed with tasty pasta courses, red meat and cheese.

Serving temperature 16-18 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V11001A
GTIN-13 bottle	8017868001317
GTIN-13 carton	8017868004202
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,8
Kg/pallet	845

Size 1500ml:

Article Nr.	V11002B
GTIN-13 bottle	8017868001331
GTIN-13 carton	8017868004554
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,5
Kg/pallet	780

Contains sulphites

GMO Free

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