



TRE COLONNE
ITALY



LUCIDO PINOT GRIGIO IGP – TRE COLONNE

Grape: Lucido 80%, Pinot Grigio 20%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 5,0

Total acidity g/l: 5,6

Region: Sicily

Production zone: Vineyards in western Sicily

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Cold fermentation in steel tanks

Yield per ha: 14000 kg

Colour: Pale straw yellow

Bouquet: Delicate, round and fruity

Flavour: Smooth and pleasantly refreshing

SERVING SUGGESTIONS

Best enjoyed as aperitif, with fish dishes and white meat.

Serving temperature 8 °C



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V14022A
GTIN-13 bottle	8017868005025
GTIN-13 carton	8017868005568
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,0
Kg/pallet	892

Size 1500ml:

Article Nr.	V14009B
GTIN-13 bottle	8017868005353
GTIN-13 carton	8017868005629
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,5
Kg/pallet	790

Contains sulphites

GMO Free

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