

OR ANDREO



PERRICONE – NERO D'AVOLA DOP – 88 FILARI

Grape: Perricone 80%, Nero d'Avola 20%

Alc. Vol. %: 14,5

Vintage: 2023

Residual sugar g/l: 6,0

Total acidity g/l: 5,8

Region: Sicily

Production zone: Vineyards in the Province of Trapani

Capacity: 750ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature for 10 days of peel maceration

Aging: 12 months in steel/oak

Yield per ha: 9000kg

Colour: Intense and deep red

Bouquet: Fruity and spicy with elegant notes of vanilla

Flavour: Full-bodied, complete, absorbing taste, with elegant tannins on the finish

SERVING SUGGESTIONS

Hearty dishes, with strong flavours, or even spicy dishes, like grilled meat, roasted meat, game and mature cheeses.

Serving temperature 18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V01010A
GTIN-13 bottle	8017868001287
GTIN-13 carton	8017868001300
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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