



COLLE AL VENTO

MALVASIA BIANCA IGP – 4/20



Grape: Malvasia 100%

Alc. Vol. %: 12,5

Vintage: 2024

Residual sugar g/l: 8,3

Total acidity g/l: 6,2

Region: Apulia

Capacity: 750ml

CHARACTERISTICS

Vinification: Maceration of the must with the berry skins at 0°, then separation and fermentation at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Bright white with greenish reflections

Bouquet: Pleasant citrus and flowery notes

Flavour: Fresh and balanced

SERVING SUGGESTIONS

Light starters and fish dishes, but also light meat dishes such as grilled chicken breast.

Serving temperature 6-8 °C

Cantine Andreas Mazzei – Alibrianza srl

Contact details: info@alibrianza.it / www.andreamazzei.it

Tel. +39 039 9202121



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03020A
GTIN-13 bottle	8017868006367
GTIN-13 carton	8017868006374
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,8
Kg/pallet	840

Contains sulphites

GMO Free

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