



COLLE AL VENTO



PRIMITIVO MERLOT PUGLIA IGP – 4/20

Grape: Primitivo 50%, Merlot 50%

Alc. Vol. %: 13,5

Vintage: 2025

Residual sugar g/l: 8,0

Total acidity g/l: 5,5

Region: Apulia

Production zone: Vineyards in Central Apulia (Bari)

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, traditional maceration and short fermentation at a controlled temperature

Aging: Aged in steel tanks for at least 6 months

Yield per ha: 12000kg

Colour: Intense red with purple reflections

Bouquet: Aromas of flowers and herbs together with notes of mature fruits

Flavour: Elegant, full-bodied and harmonious

SERVING SUGGESTIONS

Excellent with spicy starters, pasta, poultry and cheese.

Serving temperature 16-18 °C

Cantine Andreas Mazzei – Alibrianza srl

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

Tel. +39 039 9202121



COLLE AL VENTO

TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03012A
GTIN-13 bottle	8017868001744
GTIN-13 carton	8017868002000
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

Revisione 01. 14.05.2026