



COLLE AL VENTO



PRIMITIVO SALENTO IGP – 4/20

Grape: Primitivo 100%

Alc. Vol. %: 14

Vintage: 2025

Residual sugar g/l: 8,0

Total acidity g/l: 6,1

Region: Apulia

Production zone: Vineyards in the Salento area

Capacity: 750ml

CHARACTERISTICS

Vinification: After the exertion of soft pressure and the separation of grape-stalk, traditional short maceration and fermentation at a controlled temperature. To better extract colour and tannins, it is pumped over several times

Aging: Aged in steel tanks until bottling

Yield per ha: 12000kg

Colour: Intense bright red

Bouquet: Aromas of red mature berries and flowers

Flavour: Dry, strong and velvety

SERVING SUGGESTIONS

Excellent with all meat dishes.

Serving temperature 18 °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.	V03011A
GTIN-13 bottle	8017868001638
GTIN-13 carton	8017868002031
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	8,1
Kg/pallet	870

Contains sulphites

GMO Free

Revisione 01. 14.05.2026