



COLLE AL VENTO



SALICE SALENTINO DOP – 4/20

Grape: Negroamaro, Malvasia Nera

Alc. Vol. %: 13,5

Vintage: 2025

Residual sugar g/l: 6,0

Total acidity g/l: 5,5

Region: Apulia

Production zone: Vineyards in the area of Salice Salentino and San Donaci (Lecce, Brindisi)

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, the grapes are submitted to peel maceration of 8-10 days. The fermentation takes place at a controlled temperature

Aging: Aged in steel tanks for at least 8 months

Yield per ha: 12000kg

Colour: Intense red with garnet reflections

Bouquet: Interesting fruity aromas of plum and blackberry with evident notes of spices

Flavour: Strong, full bodied but also balanced and warm

SERVING SUGGESTIONS

Suitable for roast, game and spicy cheese.

Serving temperature 18 °C



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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V03008A
GTIN-13 bottle	8017868004721
GTIN-13 carton	8017868003410
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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