



COLLE AL VENTO



NEGROAMARO SALENTO IGP – OTTO NODI

Grape: Negroamaro 100%

Alc. Vol. %: 13

Vintage: 2024

Residual sugar g/l: 9,0

Total acidity g/l: 5,7

Region: Apulia

Production zone: Southern Apulia, Salento Area

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, 10-14 days of classic peel maceration at a controlled temperature

Aging: In steel tanks

Yield per ha: 14000kg

Colour: Intense red with purple reflections

Bouquet: Harmonious with pleasant aroma of berries

Flavour: Full-bodied with noble tannins

SERVING SUGGESTIONS

Best enjoyed with savoury pasta and poultry.

Serving temperature 16-18 °C



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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V03010A
GTIN-13 bottle	8017868001669
GTIN-13 carton	8017868001676
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