



COLLE AL VENTO



PRIMITIVO PUGLIA IGP OTTO NODI

Grape: Primitivo 100%

Alc. Vol. %: 13,5

Vintage: 2025

Residual sugar g/l: 15,0

Total acidity g/l: 5,7

Region: Apulia

Production zone: Vineyards in Northern Apulia

Capacity: 750ml

CHARACTERISTICS

Vinification: Traditional short maceration at a controlled temperature. To better extract colour and tannins, it is pumped over several times

Aging: In steel tanks for about 6 months

Yield per ha: 12000kg

Colour: Intense bright red with purple reflections

Bouquet: Fruity, intense

Flavour: Soft, rounded e velvety

SERVING SUGGESTIONS

Perfect to pasta dishes, pizza and grilled meat.

Serving temperature 14-16 °C



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TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V03015A
GTIN-13 bottle	8017868001423
GTIN-13 carton	8017868001430
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,9
Kg/pallet	845

Contains sulphites

GMO Free

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