



COLLE AL VENTO



PRIMITIVO DI MANDURIA DOP – PACATO

Grape: Primitivo 100%

Alc. Vol. %: 14,5

Vintage: 2024

Residual sugar g/l: 7,6

Total acidity g/l: 5,9

Region: Apulia

Production zone: Vineyards in the area of Manduria and Sava (Taranto)

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressure and the separation of grape-stalk, traditional short maceration and fermentation at a controlled temperature, with several pump-overs for a better extraction of colour and tannins

Aging: 8 months

Yield per ha: 9000kg

Colour: Intense red with purple reflections

Bouquet: Aromas of mature fruits and spices

Flavour: Complex, pleasant and persistent

SERVING SUGGESTIONS

Excellent with red meat dishes and matured cheese.

Serving temperature 18 °C

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V03003A
GTIN-13 bottle	8017868001614
GTIN-13 carton	8017868001621
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

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