



SELVA VOLPINA



CABERNET SAUVIGNON ITALIA – SELVA VOLPINA

Grape: Cabernet Sauvignon 100%

Alc. Vol. %: 13

Vintage: 2024

Residual sugar g/l: 6,5

Total acidity g/l: 5,5

Production zone: Vineyards in Central Italy

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Traditional peel maceration at a controlled temperature of 25°C for 10 days

Aging: 4 months steel tanks

Colour: Intensive and brilliant red

Bouquet: Fruity, with notes of spices and fresh peppers

Flavour: Full-bodied, warm with an elegant finish

SERVING SUGGESTIONS

Best enjoyed with pasta and rice dishes, red meat, roasts and aged cheese.

Serving temperature 18 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V10003A
GTIN-13 bottle	8017868003519
GTIN-13 carton	8017868002642
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,2
Kg/pallet	925

Size 1500ml:

Article Nr.	V10004B
GTIN-13 bottle	8017868002604
GTIN-13 carton	8017868004585
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,4
Kg/pallet	790

Contains sulphites

GMO Free

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