



SELVA VOLPINA



CHARDONNAY ITALIA – SELVA VOLPINA

Grape: Chardonnay 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 5,5

Total acidity g/l: 5,9

Production zone: Vineyards in the Central Italy

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Soft pressing and cold fermentation at a controlled temperature of 18°C

Yield per ha: 16000kg

Colour: Bright straw-yellow

Bouquet: Ethereal and lightly fruity

Flavour: Pleasantly dry, smooth and round

SERVING SUGGESTIONS

Best enjoyed as an aperitif, with starters and all kind of seafood.

Serving temperature 8-10 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V10009A
GTIN-13 bottle	8017868003526
GTIN-13 carton	8017868002659
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.	V10010B
GTIN-13 bottle	8017868002628
GTIN-13 carton	8017868004615
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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