



SELVA VOLPINA



ROSATO TERRE D'ABRUZZO – SELVA VOLPINA

Grape: Merlot 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 4,1

Total acidity g/l: 5,8

Production zone: Vineyards in Central Italy

Capacity: 750ml

CHARACTERISTICS

Vinification: Light pressing and short contact with the skins.
Fermentation at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 16000kg

Colour: Bright, lively rosé

Bouquet: Fresh and fruity

Flavour: Well-balanced, pleasant and harmonious

SERVING SUGGESTIONS

Best enjoyed as an aperitif, with starters, soups, white meat and grilled fish.

Serving temperature 8-10 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V10011A
GTIN-13 bottle	8017868004868
GTIN-13 carton	8017868004875
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,2
Kg/pallet	925

Contains sulphites

GMO Free

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