



TRE COLONNE
ITALY



CHARDONNAY ITALIA - TRE COLONNE

Grape: Chardonnay 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 5,5

Total acidity g/l: 5,9

Region: Vineyards in northern Italy

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: Gentle pressing and cold maceration, afterwards fermentation at a controlled temperature of 18°C

Yield per ha: 16000kg

Colour: Light straw yellow

Bouquet: Ethereal and slightly fruity

Flavour: Pleasantly dry, soft and round

SERVING SUGGESTIONS

Excellent as an aperitif, with starters and fish dishes of all kinds.

Serving temperature 8-10°C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION/ PALETIZING



Size 750ml:

Article Nr.	V14008A
GTIN-13 bottle	8017868005032
GTIN-13 carton	8017868005575
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.	V14010B
GTIN-13 bottle	8017868005377
GTIN-13 carton	8017868005636
Closure	Screwcap
Bottles/carton	6 bottles
Pallet size	80x120cm
Cartons/Layer	14
Cartons/pallet	56
Kg/carton	13,4
Kg/pallet	790

Contains sulphites

GVO Free

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