



LUCIDO PINOT GRIGIO ROSATO IGP – TRE COLONNE

Grape: Lucido 80%, Pinot Grigio 20%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 5,0

Total acidity g/l: 5,6

Region: Sicily

Production zone: Vineyards in western Sicily

Capacity: 750ml

CHARACTERISTICS

Vinification: Maceration of the must with the berry skins at 0°, then separation and fermentation at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Light pale pink

Bouquet: Delicate, round and fruity

Flavour: Smooth and pleasantly refreshing

SERVING SUGGESTIONS

Excellent as an aperitif, with fish dishes and light starters.

Serving temperature 6-8 °C



TECHNICAL INFORMATION / PALLETIZING

Size 750ml:

Article Nr.	V14013A
GTIN-13 bottle	8017868005124
GTIN-13 carton	8017868005605
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,0
Kg/pallet	892

Contains sulphites

GMO Free

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