



TRE COLONNE
ITALY



PRIMITIVO PUGLIA IGP – TRE COLONNE

Grape: Primitivo 100%

Alc. Vol. %: 13

Vintage: 2024

Residual sugar g/l: 6,0

Total acidity g/l: 5,4

Region: Apulia

Capacity: 750ml

CHARACTERISTICS

Vinification: Once the fermentation is over the wine ages in steel tanks until bottling

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Intense bright red

Bouquet: Notes of red berries

Flavour: Fruity and intense

SERVING SUGGESTIONS

Best enjoyed with starters and savoury first courses.

Serving temperature 16-18 °C



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V140028A
GTIN-13 bottle	8017868006459
GTIN-13 carton	8017868004950
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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