

Gran Maestro



ROSSO PUGLIA

APPASSIMENTO

VINTAGE 2016

Grapes: Sangiovese Primitivo blend

Denomination: Puglia Indicazione Geografica Tipica

Region: Salento area in Apulia region

Alcohol: 14,5% by vol.

Serving temperature: 16-18°C

Colour: deep red with brown nuances

Bouquet: ripe red fruits with sweet tannins

Taste: intense and rich, soft and sweet tannins

Serving suggestions: It is a great complement to red meats, matured cheeses

Bottle 0,75l: Piave Uvag - net weight kg. 0,65 - dimensions mm.82,5x311 h

Case: 6 btls - gross weight kg. 8,7 - dimensions cm. 25,7x17,1x32,2h

Pallet: gross weight kg. 890 - dimensions cm. 120x80x176h

Packing details: 5 layers - 20 cases per layer - 100 cases per pallet - 600 btls per pallet

Bottle ean code: 8008900007268