



TERRA DELLE CICALI



GRILLO DOP – TERRA DELLE CICALI

Grape: Grillo 100%

Alc. Vol. %: 12,5

Vintage: 2025

Residual sugar g/l: 4,5

Total acidity g/l: 6,0

Region: Sicily

Production zone: Vineyards in the Province of Trapani

Capacity: 750ml, 1500ml

CHARACTERISTICS

Vinification: In steel tanks at a controlled temperature

Aging: In steel tanks until bottling

Yield per ha: 12000kg

Colour: Light straw-yellow with greenish sparkles

Bouquet: Elegant notes of tropical fruits

Flavour: Smooth, dry, fresh and pleasantly tasty

SERVING SUGGESTIONS

Best enjoyed with fish dishes, seafood and white meat.

Serving temperature 8 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V11005A
GTIN-13 bottle	8017868001065
GTIN-13 carton	8017868001096
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	21
Cartons/pallet	105
Kg/carton	7,8
Kg/pallet	845

Size 1500ml:

Article Nr.	V11004B
GTIN-13 bottle	8017868001072
GTIN-13 carton	8017868001485
Closure	Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	14
Cartons/pallet	56
Kg/carton	13,5
Kg/pallet	780

Contains sulphites

GMO Free

Revisione 01. 14.05.2026

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