

CORTE MOLINO

MERLOT DOC VENEZIA



BRAND
GRAPE VARIETIES
PRODUCTION AREA
LAND TYPE

Borgo Molino
Merlot
Eastern Veneto
Of alluvial origin, flat, mainly calcareous and clayey.

TRAINING SYSTEMS
VINEYARDS ALTITUDE
HARVESTING PERIOD
VINIFICATION

Guyot
30 mt. above sea level
Early September
Initial destemming (separation of grapes from stems)
Fermentation through dynamic skin maceration at a controlled temperature of around 24-26 ° for around 12-14 days. This is followed by racking and subsequently malolactic fermentation. The wine ages on the fine lees for about 4 months in steel tanks.

AGING IN BOTTLE

2 months in the bottle

COLOR
FRAGRANCE

Ruby red with purple hues..
Sweet and delicate aroma reminiscent of red fruits, raspberry, blueberry, blackberry. Hints of Mediterranean spices.

TASTING NOTE

Soft and velvety in the body. A persistent sapidity with a pleasantly warm aftertaste and full ending

ALCOHOL CONTENT
DRY EXTRACT
SUGAR CONTENT
TOTAL ACIDITY
PH
CLOSURE TYPE

12,5 % vol.
32 gr/l
5 gr/l
5 gr/l
3,45
Tappo vite

SERVING TEMPERATURE
STORAGE
PAIRINGS

14°- 16° C
In a cool place, away from light and heat sources.
Whole meal wine that prefers grilled meat, as well as baked fish and roasts.
Not to be undervalued with medium cheeses.



264 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638930635
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,160 Kg
Alcoholic Content	12,5 % Vol.
Height	29,50 cm
Width	8,00 cm

PACKING

EAN Code	8032638931632
Kind	Case/Cardboard
Weight	7,25 Kg
N. cases per layer	21
N. layers per pallet	5
N. cases per pallet	105
Tot. bottles pallet	630
Height	31,0 cm
Width	25,5 cm
Length	17,5 cm
Pallet	EPAL (80x120cm)
Height pallet	170 cm with pallet EPAL

