

MERLOT DOC VENEZIA



BRAND
 GRAPE VARIETIES
 PRODUCTION AREA
 SOIL

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 de-stemming (separation of the berry from the stem).
 Fermentation through dynamic skin maceration at a controlled temperature of around 24-26 ° for about 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 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 flavour with a pleasantly warm aftertaste and full finish.

ALCOHOL CONTENT
 DRY EXTRACT
 SUGAR CONTENT
 TOTAL ACIDITY
 PH
 CLOSURE TYPE

13,0 % vol.
 32 gr/l
 5 gr/l
 5 gr/l
 3,45
 Cork

SERVING TEMPERATURE
 STORAGE
 PAIRINGS

14°- 16° C
 In a cool place, away from light and heat sources.
 A whole meal wine that prefers grilled meat, as well as baked fish and roasts.
 To not underestimated with medium cheeses.



64 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932714
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	13,00% Vol.
Height	25,00 cm
Width	9,25 cm

PACKING

EAN Code	8032638934510
Kind	Case/Cardboard
Weight	8,30 Kg
N. cases per layer	16
N. layers per pallet	6
N. cases per pallet	96
Tot. bottles pallet	576
Height	26,0 cm
Width	29,5 cm
Length	19,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL