

## MERLOT DOC VENEZIA



BRAND	Borgo Molino
GRAPE VARIETIES	Merlot
PRODUCTION AREA	Eastern Veneto
SOIL	Of alluvial origin, flat, mainly calcareous and clayey.
TRAINING SYSTEMS	Guyot
VINEYARDS ALTITUDE	30 mt. above sea level
HARVESTING PERIOD	Early September
VINIFICATION	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	Ruby red with purple hues.
FRAGRANCE	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	13,0 % vol.
DRY EXTRACT	32 gr/l
SUGAR CONTENT	5 gr/l
TOTAL ACIDITY	5 gr/l
PH	3,45
CLOSURE TYPE	Cork
SERVING TEMPERATURE	14°- 16° C
STORAGE	In a cool place, away from light and heat sources.
PAIRINGS	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