

TERRE NARDIN

CHARDONNAY TREVENEZIE IGT



BRAND
GRAPE VARIETIES
PRODUCTION AREA
SOIL

Terre Nardin
100% Sauvignon
Eastern Veneto
Of alluvial origin, flat, mainly calcareous and clayey.

TRAINING SYSTEMS
VINEYARDS ALTITUDE
HARVESTING PERIOD
VINIFICATION

Guyot
30 mt. mt. above sea level
Beginning of September
Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin).
Decanting with consequent clarification of the must which ferments at a controlled temperature of 16°-18°. Subsequently the wine remains in aging on the lees through frequent batonnage for a few months.

AGING IN BOTTLE

2 months in bottle

COLOR
FRAGRANCE

Straw yellow, with slight greenish reflections.
Fruity, persistent, pleasantly floral bouquet reminiscent of white flowers and wisteria.

TASTING NOTE

Rich, pulpy and persistent with well balanced and amalgamated acidity that enhances the varietal notes, with a long and intense aftertaste with strong citrus notes.

ALCOHOL CONTENT
DRY EXTRACT
SUGAR CONTENT
TOTAL ACIDITY
PH
CLOSURE TYPE

12 % vol.
22 gr/l
5 gr/l
5,6 gr/l
3,30
Cork

SERVING TEMPERATURE
STORAGE
PAIRINGS

10°- 12° C
In a cool place, away from light and heat sources.
Excellent as an aperitif, it goes very well with appetizers and fish dishes, slightly aged cheeses.



215 - 0,75 l



BoMo S.r.l.

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TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932264
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,160 Kg
Alcoholic Content	12% Vol.
Height	29,50 cm
Width	8,00 cm

PACKING

EAN Code	8032638934268
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
Lenght	17,5 cm
Pallet	EPAL (80x120cm)
Hight pallet	170 cm with pallet EPAL

