

TERRE NARDIN

CABERNET TREVENEZIE IGT



BRAND
GRAPE VARIETIES
PRODUCTION AREA
SOIL

TRAINING SYSTEMS
VINEYARDS ALTITUDE
HARVESTING PERIOD
VINIFICATION

AGING IN BOTTLE

COLOR
FRAGRANCE

TASTING NOTE

ALCOHOL CONTENT

DRY EXTRACT

SUGAR CONTENT

TOTAL ACIDITY

PH

CLOSURE TYPE

SERVING TEMPERATURE

STORAGE

PAIRINGS

Terre Nardin

100% Cabernet Sauvignon

Eastern Veneto

Of alluvial origin, flat, mainly calcareous and clayey.

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.

2 months in bottle

Ruby red with garnet reflections.

Delicately herbaceous scent, with marked notes of red berries, pepper corn, bell pepper.

Intense, rich in nuances, with elegant softness. A full flavour with a long and pleasant persistence.

12,0 % vol.

29 gr/l

5 gr/l

5 gr/l

3,60

Cork

16°- 18° C

In a cool place, away from light and heat sources.

Perfect with grilled meats, roasts, poultry and medium and long-aged cheeses.



215 - 0,75 l



BoMo S.r.l.

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TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932158
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	8032638934152
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)
Hight pallet	170 cm with pallet EPAL

