

# TERRE NARDIN

## MERLOT 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% Merlot  
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 purple hues.  
Sweet and delicate aroma reminiscent of red fruits, raspberry, blueberry, blackberry. Hints of Mediterranean spices.

Soft and velvety in the body. A persistent flavour with a pleasantly warm aftertaste and full finish.

12 % vol.

27 gr/l

5 gr/l

5 gr/l

3,45

Cork

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.



219 - 0,75 l



**BoMo S.r.l.**

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## TECHNICAL SPECIFICATION

### ARTICLE

EAN Code	8032638932165
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	8032638934169
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

