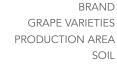


MERI OT TREVENEZIE IGT



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.











TECHNICAL SPECIFICATION

ARTICLE

EAN Code

Unit of measure Bottle

Bottles per cases

Capacity

Unit weight

Alcoholic Content

Height

Width

8032638932165

0,750 Lt

1,160 Kg

12% Vol.

29,50 cm

8,00 cm

PACKING

EAN Code 8032638934169

> Kind Case/Cardboard

Weight 7,25 Kg

N. cases per layer 21

N. layers per pallet

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