

ROSÉ DOC VENEZIA



BRAND	Borgo Molino
GRAPE VARIETIES	Raboso, Refosco e Cabernet Franc
PRODUCTION AREA	Eastern Veneto.
SOIL	Of alluvial origin, flat, mainly calcareous, clayey.
TRAINING SYSTEMS	Guyot
VINEYARDS ALTITUDE	30 mt above sea level
HARVESTING PERIOD	September
VINIFICATION	Initial de-stemming (separation of the berry from the stem) and subsequent soft pressing (separation of the must from the grape skin) which takes place in an environment perfectly saturated with carbon dioxide and protected from the risk of oxidation and bacterial proliferation. Fermentation with transformation of the must into wine at a controlled temperature of 14°-16°. Subsequently the wine remains in aging on the lees through frequent batonnage for some months.
AGING IN BOTTLE	2 months in bottle
COLOR	Soft, bright pink.
FRAGRANCE	Large and intense bouquet, with marked floral notes, reminiscent of rose, wild violet and wild blackberry.
TASTING NOTE	Great elegance and balance, with a strong fresh and persistent note. Well blended acidity that gives a long and intense aftertaste with fruity and floral notes.
ALCOHOL CONTENT	12,5 % vol.
DRY EXTRACT	28 gr/l
SUGAR CONTENT	5 gr/l
TOTAL ACIDITY	6 gr/l
PH	3,20
CLOSURE TYPE	Cork
SERVING TEMPERATURE	12°- 14° C
STORAGE	In a cool place, away from light and heat sources.
PAIRINGS	Perfect paired with delicate dishes, such as legume soups and white meats.



60 - 0,75 l

TECHNICAL SPECIFICATION

ARTICLE

EAN Code	8032638932608
Unit of measure	Bottle
Bottles per cases	6
Capacity	0,750 Lt
Unit weight	1,370 Kg
Alcoholic Content	12,50% Vol.
Height	25,00 cm
Width	9,25 cm

PACKING

EAN Code	8032638934602
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