

BRAJE (ORMEASCO)

This term comes from old Lombard dialect that in 1200 used to indicate the best places to cultivation and destined to free men....

Denomination: Ormeasco di Pornassio Superiore D.O.C.

Variety: Ormeasco

Vineyard: Trastanello

Age: about 60 years

Fermentation: maceration and fermentation in stainless steel tanks for about a 15 days

Refinement: 70% in stainless tank e 30% in barrique for 24 month

Characteristic: It is the more austere wine of Lupi, which comes later to complete maturation in the bottle. It shows a purple and ripe blackberry fruit, complemented by herbs and spices. A multi-dimensional wine marked by fine tannins and ripe. Extraordinary potential for maturation.



PALLETISATION

Pcs per carton	Gross weight carton	Carton Height	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	5 kg	17 cm	11	66	396	120 cm	300 kg