

ORMEASCO

This vine is the jewel of the crown, with 80 years old plants cultivated at 650 meters above sea level, one of the most antique red wine in Liguria in terms of history and tradition.

Denomination: Ormeasco di Pornassio D.O.C.

Variety: Ormeasco

Vineyard: Trastanello e Pornassio

Age: circa 60 years old

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

Refinement: 100% in stainless tank.

Characteristics: on its deep ruby color with violet tints offers a fragrant smell and aro-ma of blackberry and raspberry wine. The mouth is dry, warm, soft tannins and a vein with a slightly bitter.

His brief aging in stainless steel makes it ideal for aging in bottle, where salaries and pleasing roundness.



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	37 cm	28	112	672	165 cm	550 kg