

SCIAC 'TRA (ORMEASCO)

Its name comes from ligurian dialect and it means “ crushing and pressing ”, old technique used to produce this austere rosè wine easy to drink. Ideal with fish, for something alternative and original.

Denomination: Ormeasco di Pornassio Sciac-trà D.O.C.

Variety: Ormeasco

Vineyards: Trastanello

Age: 60 years old

Fermentation: short maceration in the press to 4 hours, fermentation at low temperature for 10 days.

Refinement: 4 month in stainless tank

Characteristics: Beautiful pinkish orange reflections, with a unique and pleasant fra-grance of cherries and raspberries and the remarkable freshness and persistence. Ideal when the love of wine is tinged with pink.



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