

SERRE (VERMENTINO)

It has been chosen by the farm to define the Vermentino, produced in a land tight between the sea and the mountain, where its roots are surrounded by a hard stone.

Name: Riviera ligure di ponente D.O.P.

Kind: Vermentino

Vineyards: Avrenghi, Cipressa

Vineyard's age: about 40 years

Vinification: in steel tanks at 16° C, maceration at 4° C

Fermentation: ten days at a controlled temperature of 16° C

Aging: nine months on yeast in steel tanks avoiding malolactic fermentation

Characteristics: flaxen with light green reflections, strong smell with an elegant scent of pear and cedar. Full flour, tasty, perfectly balanced by a natural sourness, vibrant and fresh. After a year in bottle this wine accomplishes more harmony and elegance



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