



VIN DA MAR

“Vin da bacalà” (“wine for stockfish”), obtained from the skilful vinification in rosé wine of red grapes, has a cerasuolo red colour, with very tenuous violet reflections. The smell is fruity and reminiscent of the primary aromas of the grapes from which it originates. The taste is strong, fruity, slightly tart and dry. All these features make this a great wine for the pairing for which it was created.

Varietà/Grapes/	Cabernet Franc, Merlot and Malbec
Colore/Color	Red cherry exhaust, with purple reflections.
Sapore Taste	Characteristic fruity.
Fermentazione/Fermentation	10 days at 22 degrees.
Invecchiamento Aging	
Qualità /Qualità/ Referenze/	IGT Veneto Orientale. Typical geographical indication.
Produttore/ Cantina/Winery	Azienda Agricola Piazza
Certificazione/Eco- certification/Zertifizierung	ICEA
Produzione/Production/Produktion	6000 bottles
Analisi/Analysis/Analysen	
Gradi alcolic/Alcoholic content/	12,50 %vol.
Acidità totale/Acidity	6,5 g/l
pH	
Zuccheri residui/.../	4 g/l
Bottiglia/bottle	Bordeaux. Cork
Capacità per bottiglia/Content per bottle/Inhalt	750 ml
Peso lordo per bottiglia/Grossweight per bottle	1200 g
Bottiglie per pallet/Bottles per pallet	4x22x6 = 528
Confezionamento/Packaging	6 bottles/box 310mm x 255mm x 170mm
Peso lordo per cartoneGrossweight per box	7,5kg
Codice a barre/EAN-code	