



Parol Vini S.r.l.

TECHNICAL SHEET

BARONE NERO DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ CLASSIFICATION:

Typical Geographical Indication (IGT).

∞ ◆ GRAPES:

Mainly Cabernet, Malbec and Refosco in variable percentages depending on the vintage.

∞ ◆ SOIL:

Mainly cultivated in the plains and first hills.

∞ ◆ ALCOHOL CONTENT:

13% vol

∞ ◆ REGION OF ORIGIN:

Veneto Region - Northern Italy.

∞ ◆ PRODUCTION METHOD:

The grapes are harvested when fully ripe. The vinification is the classic red one, with maceration of the skins for a few days, and subsequent, careful fermentation at a controlled temperature.

∞ ◆ SENSORY PROFILE:

Bright red wine, with violet reflections. Full, dry, savoury and consistent flavour on the palate. Fruity aroma with notes of morello cherry and ripe cherry. It keeps the characteristic drinkability and pleasant taste intact.

∞ ◆ BOTTLING:

Cold bottling by sterile microfiltration.

∞ ◆ FOOD PAIRINGS:

It pairs perfectly with important dishes of red, grilled and roast meats. Serve at a temperature of 16–18 °C.

∞ ◆ LOGISTICS DATA:

Parolvini 0.75 pallet - 105 cartons (5 layers of 21 cartons each) - Units per pallet: 630 - Dimensions: 120 x 80 x 180 cm - Total weight: 819 kg

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