



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. Before bottling it undergoes refinement for at least 8–10 months.

∞ ◆ **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 18 °C.

∞ ◆ **LOGISTICS DATA:** _____

Pallet Parolvini 1.5L - 64 cartons (4 layers of 16 cartons each) - Units per pallet: 384 - Dimensions: 120 x 80 x 156 cm - Total weight: 832 kg

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