



Parol Vini S.r.l.

TECHNICAL SHEET

CABERNET DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** _____

Typical Geographical Indication (IGT).

∞ ◆ **GRAPES:** _____

Cabernet.

∞ ◆ **SOIL:** _____

It is grown in different soils, however it prefers heavy or skeletal soils. The location is the plain (70%) and to a lesser extent the first hill (30%).

∞ ◆ **ALCOHOL CONTENT:** _____

12% vol

∞ ◆ **REGION OF ORIGIN:** _____

Veneto Region – Northern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are harvested when fully ripe. They undergo traditional vinification with more or less prolonged maceration, a few days, at a controlled temperature. The average maturation period varies between 6 and 12 months.

∞ ◆ **SENSORY PROFILE:** _____

The colour is intense red, which takes on purple reflections. The scent is intense, pleasant with a typically herbaceous note, especially in the young types. With ageing the secondary aromas become enriched to the classic "goudron". The flavour is full, dry, with a medium-intense body. Round and with good balance.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

It adapts very well to meat and game dishes, cured meats and mature cheeses. Serve at a temperature of 18–20 °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

Parol Vini S.r.l. • Via Casona 11 • 36056 Tezze sul Brenta VI

Tel. 0424 89022

E-mail: info@parolvini.com • Website: www.parolvini.com