



Parol Vini S.r.l.

TECHNICAL SHEET

CHARDONNAY TREVENEZIE IGP

PROTECTED GEOGRAPHICAL INDICATION (PGI).



∞ ◆ **CLASSIFICATION:** _____

Protected Geographical Indication (PGI).

∞ ◆ **GRAPES:** _____

Chardonnay.

∞ ◆ **SOIL:** _____

It is cultivated in various types of soil, being widespread throughout the region. However, it prefers dry, alluvial and hilly soils.

∞ ◆ **ALCOHOL CONTENT:** _____

13% vol

∞ ◆ **REGION OF ORIGIN:** _____

Trevenezie PGI area: Veneto, Friuli-Venezia Giulia and autonomous province of Trento.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are harvested at medium-early ripeness. The vinification is strictly off-white with soft pressing and fermentation at a controlled temperature and with selected yeasts on the previously decanted must.

∞ ◆ **SENSORY PROFILE:** _____

Straw yellow in colour, it has vaguely greenish reflections. Lively and brilliant, it has intense fruity aromas with clear hints of apple and ripe apricot. The flavour is dry, fresh with excellent structure and great softness. Balanced, it has a pleasantly bitter finish.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

Find the right pairing with starters and fish dishes (especially if grilled). Also excellent with ham and speck. Serve chilled 10–11 °C.

∞ ◆ **LOGISTICS DATA:** _____

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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

Tel. +39 0424 89022

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