



Parol Vini S.r.l.

TECHNICAL SHEET

GARGANEGA CHARDONNAY DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** _____

Typical Geographical Indication (IGT).

∞ ◆ **GRAPES:** _____

Garganega for at least 50% and Chardonnay in variable percentages depending on the vintage.

∞ ◆ **SOIL:** _____

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

∞ ◆ **ALCOHOL CONTENT:** _____

12% vol

∞ ◆ **REGION OF ORIGIN:** _____

Veneto Region – Northern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are medium-early ripening, harvested at the beginning of ripening so as not to lose their freshness and liveliness. Strictly 'white' vinification, with soft pressing at a controlled temperature and use of selected yeasts.

∞ ◆ **SENSORY PROFILE:** _____

Pale straw yellow in colour, it has greenish reflections. Lively and brilliant, it has delicate fruity aromas with clear hints of apple and ripe apricot. The flavour is dry, fresh and harmonious. Balanced, it has a slightly bitter finish.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

It goes very well with starters, fish dishes and cheeses. Also excellent with ham and speck or simply to taste on its own. Serve chilled at 10–12 °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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