



Parol Vini S.r.l.

TECHNICAL SHEET

CHARDONNAY TREVENEZIE IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** _____

Typical Geographical Indication (IGT).

∞ ◆ **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:** _____

12.5% vol

∞ ◆ **REGION OF ORIGIN:** _____

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

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are medium-early ripe, harvested at the beginning of ripening so as not to lose their freshness and liveliness. The winemaking is strictly 'in white' with soft pressing and fermentation at a controlled temperature and with selected yeasts.

∞ ◆ **SENSORY PROFILE:** _____

Straw yellow in colour, it has greenish reflections. Lively and bright, it has delicate fruity aromas with clear hints of apple and ripe apricot. The flavour is dry, fresh and harmonious. Balanced, it has a pleasantly 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:** _____

Parol Vini 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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