



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 ripen medium-early, harvested at the beginning of maturation so as not to lose their freshness and liveliness. The vinification is strictly off-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 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: _____

Villa D'Adige pallet - 125 cartons (5 layers of 25 cartons each) - Units per pallet: 750 - Dimensions: 120 x 80 x 170 cm - Total weight: 898 kg

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