



Parol Vini S.r.l.

TECHNICAL SHEET

CHIANTI DOCG

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN (DOCG).



∞ ◆ CLASSIFICATION:

Controlled and Guaranteed Designation of Origin (DOCG).

∞ ◆ GRAPES:

Sangiovese 80%, with Cilieggiolo and Canaiolo.

∞ ◆ ALCOHOL CONTENT:

12.5% vol

∞ ◆ REGION OF ORIGIN:

Chianti DOCG production area, Tuscany.

∞ ◆ PRODUCTION METHOD:

Harvest in September, vinification with 2 pumping overs per day at a controlled temperature of 28 °C and maceration for 2 weeks. After racking and subsequent malolactic fermentation, the wine is kept on the lees for 1–2 months. Bottling 6 months after the harvest.

∞ ◆ SENSORY PROFILE:

Lively and brilliant red. Fine and fragrant aroma, with notes of fresh fruit. Harmonious, round and very elegant taste.

∞ ◆ FOOD PAIRINGS:

It is suitable for roasts, braised meats, white and red meats. It should be served at a temperature of 18–20 °C, uncorked half an hour before serving.

∞ ◆ 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