



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 Ciliegiolo 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:

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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