



Parol Vini S.r.l.

TECHNICAL SHEET

MERLOT DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



CLASSIFICATION:

Typical Geographical Indication (IGT).

GRAPES:

Merlot.

SOIL:

Cultivated in various types of soil such as clayey, calcareous and partly stony. Mainly cultivated in the plains and first hills.

ALCOHOL CONTENT:

12% vol

REGION OF ORIGIN:

Veneto Region - Northern Italy.

PRODUCTION METHOD:

The grapes are harvested when fully ripe, carrying out a red vinification with maceration of the skins. Fermentation takes place at a controlled temperature and with selected yeasts, followed by racking. Then follows a short period of refinement in steel tanks.

SENSORY PROFILE:

Intense red wine, tending towards garnet. Intense and characteristic aroma, delicate and ethereal. Dry, savoury and rightly tannic with medium body.

BOTTLING:

Cold bottling by sterile microfiltration.

FOOD PAIRINGS:

It goes well with roast white meats, boiled meats, stews, both fried and grilled pork. It should be served at a temperature of 15–16 °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

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