



Parol Vini S.r.l.

TECHNICAL SHEET

MERLOT DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



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∞ ◆ **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, medium-bodied.

∞ ◆ **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:**

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

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