



Parol Vini S.r.l.

TECHNICAL SHEET

"PAROLVINO" SEMI-SPARKLING WHITE WINE

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∞ ◆ **CLASSIFICATION:** _____

Semi-sparkling white wine.

∞ ◆ **GRAPES:** _____

White grape varieties authorised and/or recommended in Italy (mainly Glera, Pinot, Chardonnay and Garganega).

∞ ◆ **SOIL:** _____

Predominantly hilly or foothill terrain, even flat, well-drained and with moderate fertility.

∞ ◆ **ALCOHOL CONTENT:** _____

11% vol

∞ ◆ **REGION OF ORIGIN:** _____

Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes, harvested at medium-late ripeness, are subjected to soft pressing, without maceration of the skins. The must ferments slowly at 16–18 °C with selected yeasts. The second fermentation takes place in an autoclave according to the Martinotti-Charmat method.

∞ ◆ **SENSORY PROFILE:** _____

Pale straw yellow colour, with fine and persistent perlage. Intense aroma of flowers, fruity, persistent and pleasant. Dry, harmonious, round and sparkling taste, with a pleasant apple aftertaste. Round and pleasantly balanced.

∞ ◆ **BOTTLING:** _____

Bottled with the sterile microfiltration technique at low temperature (close to 0 °C) and in an isobaric environment in order to preserve the foam. With pressure relative to carbon dioxide between 1 and 2.5 bar.

∞ ◆ **FOOD PAIRINGS:** _____

Fresh and fragrant, it is ideal as an aperitif and a wine to enjoy on its own. Accompanies delicate pasta and risotto dishes and fish dishes. Serve at 8–10 °C.

∞ ◆ **LOGISTICS DATA:** _____

Parolvini 0.75 pallet - 105 cartons (5 layers of 21 cartons each) - Units per pallet: 630 - Dimensions: 120 x 80 x 180 cm - Total weight: 819 kg

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