



Parol Vini S.r.l.

TECHNICAL SHEET

PINOT GRIGIO DELLE VENEZIE DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



CLASSIFICATION:

Controlled Designation of Origin (DOC).

GRAPES:

Pinot grigio at least 85%; Complementary vines permitted by the specifications may contribute up to a maximum of 15%.

SOIL:

It is grown in various types of soil, preferring those that are heavy or rich in coarse mineral fragments. The vineyards are located mainly on the plain (70%) and in the lower hills (30%).

ALCOHOL CONTENT:

12% vol

REGION OF ORIGIN:

Venezie DOC area: Veneto, Friuli-Venezia Giulia and autonomous province of Trento.

PRODUCTION METHOD:

Pinot Grigio is an early-ripening variety, harvested at the beginning of the harvest season. Because its skins are pinkish, the grapes are gently pressed and vinified strictly as a white wine. Fermentation takes place at a low temperature (18–22 °C) with selected yeasts. It does not require ageing or any special maturation.

SENSORY PROFILE:

Straw yellow in colour with vaguely greenish reflections. The scent is delicate, pleasant but rather intense and strong. Immediate, characteristic, with hints of acacia flowers. Dry, warm, rather structured and substantially harmonious flavour.

BOTTLING:

Cold bottling by sterile microfiltration.

FOOD PAIRINGS:

Pairs well with grilled fish and shellfish. Serve chilled at 10–12 °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

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