



Parol Vini S.r.l.

TECHNICAL SHEET

PROSECCO SPUMANTE ROSÉ EXTRA DRY DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ CLASSIFICATION: _____

Controlled Designation of Origin (DOC).

∞ ◆ GRAPES: _____

Glera 85–90% and Pinot Noir 10–15%, vinified in red.

∞ ◆ SOIL: _____

Well-exposed soils, with the exception of peaty soils or those characterised by high water supply and rising water table, as required by the specifications.

∞ ◆ ALCOHOL CONTENT: _____

11% vol

∞ ◆ REGION OF ORIGIN: _____

Prosecco DOC area: provinces of Belluno, Gorizia, Padua, Pordenone, Treviso, Trieste, Udine, Venice and Vicenza.

∞ ◆ SUGAR CONTENT: _____

12 g/l

∞ ◆ PRODUCTION METHOD: _____

Soft pressing and separate vinification of the grapes. Fermentation takes place at 15–17 °C with selected yeasts; the secondary fermentation takes place in an autoclave according to the Martinotti-Charmat method.

∞ ◆ SENSORY PROFILE: _____

Notes of freshly picked citrus fruits, peach and pear, raspberry and wild strawberry. Initially dry but very soft.

∞ ◆ BOTTLING: _____

Bottling at low temperature using sterile microfiltration, in an isobaric environment, to preserve the perlage.

∞ ◆ FOOD PAIRINGS: _____

Fragrant fresh wine, young by natural vocation. Ideal as an aperitif. A wine to enjoy on its own, it is suitable for delicate pasta and risotto dishes and fish-based dishes. To be served at 8–10 °C.

∞ ◆ LOGISTICS DATA: _____

Prosecco Extra Dry 0.75 pallet - 80 cartons (4 layers of 16 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 182 cm - Total weight: 880 kg

Parol Vini S.r.l. • Via Casona 11 • 36056 Tezze sul Brenta VI

Tel. +39 0424 89022

E-mail: info@parolvini.com • Website: www.parolvini.com