



Parol Vini S.r.l.

TECHNICAL SHEET

PROSECCO SPUMANTE ROSÉ EXTRA DRY 200 ML 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 200ml - 88 cartons (8 layers of 11 cartons each) - Units per pallet: 2112 - Dimensions: 120 x 80 x 175 cm - Total weight: 820 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