



Parol Vini S.r.l.

TECHNICAL SHEET

PROSECCO SPUMANTE EXTRA DRY DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



CLASSIFICATION:

Controlled Designation of Origin (DOC).

GRAPES:

Glera at least 85%; Verdiso, Bianchetta Trevigiana, Perera, Glera Lungo, Chardonnay, Pinot Bianco, Pinot Grigio and Pinot Noir vinified in white can contribute up to a maximum of 15%.

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:

15 g/l

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-Charvat method.

SENSORY PROFILE:

Pale straw yellow colour, with fine and persistent perlage. Intense aroma of flowers, fruity, persistent and pleasant. Taste, harmonious, round, 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. Overpressure not less than 3.5 bar.

FOOD PAIRINGS:

Fresh, fragrant, young wine 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:

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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