



Parol Vini S.r.l.

TECHNICAL SHEET

REFOSCO DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** _____

Typical Geographical Indication (IGT).

∞ ◆ **GRAPES:** _____

Refosco.

∞ ◆ **SOIL:** _____

It loves hilly or pre-hilly terrain. If of alluvial origin, the soil must still be dry, well exposed and ventilated.

∞ ◆ **ALCOHOL CONTENT:** _____

12.5% vol

∞ ◆ **REGION OF ORIGIN:** _____

Veneto Region - Northern Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The grapes are medium-late, harvested when fully ripe. The must obtained from pressing is fermented with the skins, controlling the temperature and making frequent pumping over to obtain a good colour. Maturation 8–10 months or more.

∞ ◆ **SENSORY PROFILE:** _____

Red wine with aromas of blackberry and cherry. The taste is warm, full-bodied, with good acidity. Well-balanced and substantially harmonious.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

Its intense bouquet, accompanied by a fruity note, makes it suitable to accompany baked meats in particular, especially if red and accompanied by mushrooms. It also goes very well with mature cheeses. Serve at a temperature of 18–20 °C.

∞ ◆ **LOGISTICS DATA:** _____

Parol Vini 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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