



Parol Vini S.r.l.

TECHNICAL SHEET

ROSATO DEL VENETO IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ CLASSIFICATION: _____

Typical Geographical Indication (IGT).

∞ ◆ GRAPES: _____

Red grape varieties authorised and/or recommended by the Veneto region (mainly Merlot, Cabernet, Refosco and Raboso).

∞ ◆ SOIL: _____

It comes from various types of terrain, mainly plain (60–70%) and partly pre-hilly.

∞ ◆ ALCOHOL CONTENT: _____

11.5% vol

∞ ◆ REGION OF ORIGIN: _____

Veneto Region - Northern Italy.

∞ ◆ PRODUCTION METHOD: _____

The grapes, softly pressed and destemmed, undergo a light maceration at a rather low temperature. After 12–24 hours the must is separated from the skins and fermented very slowly at a controlled temperature.

∞ ◆ SENSORY PROFILE: _____

The wine is a medium intensity rosé, with lively cherry reflections. The aroma is pronounced and persistent, with a vague hint of berries. The flavour is dry but well-balanced, on a soft base; the finish is dry and fruity.

∞ ◆ BOTTLING: _____

Cold bottling by sterile microfiltration.

∞ ◆ FOOD PAIRINGS: _____

Suitable for starters, fish and seafood dishes, light pasta and risotto dishes and cheeses, especially fresh ones. Excellent as an aperitif. Serve chilled at 10–12 °C.

∞ ◆ LOGISTICS DATA: _____

Parolvini 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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