



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 colour 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 dishes, seafood and cheeses, especially fresh ones. Excellent as an aperitif. Serve chilled at 10–12 °C.

∞ ◆ **LOGISTICS DATA:** _____

Villa D'Adige pallet - 125 cartons (5 layers of 25 cartons each) - Units per pallet: 750 - Dimensions: 120 x 80 x 170 cm - Total weight: 898 kg

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