



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. The scent is delicate but persistent, with hints of red fruits. Dry but balanced, soft flavour.

BOTTLING:

Cold bottling by sterile microfiltration.

FOOD PAIRINGS:

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

LOGISTICS DATA:

Pallet Parolvini 1.5L - 64 cartons (4 layers of 16 cartons each) - Units per pallet: 384 - Dimensions: 120 x 80 x 156 cm - Total weight: 832 kg

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