



Parol Vini S.r.l.

TECHNICAL SHEET

SEMI-SPARKLING RED WINE "RABOROSSO"

SEMI-SPARKLING RED WINE.



∞ ◆ **CLASSIFICATION:** _____

Semi-sparkling red wine.

∞ ◆ **GRAPES:** _____

Red grape varieties authorised and/or recommended in Italy.

∞ ◆ **SOIL:** _____

It comes from various types of terrain: mainly plain, but also pre-hilly and hilly.

∞ ◆ **ALCOHOL CONTENT:** _____

10% vol

∞ ◆ **REGION OF ORIGIN:** _____

Italy.

∞ ◆ **PRODUCTION METHOD:** _____

The destemmed grapes are delicately pressed and vinified with the skins at a controlled temperature, with regular pumping over. A part of the must is kept sweet in the cold and combined with the base wine before fermentation in an autoclave according to the Martinotti-Charvat Method.

∞ ◆ **SENSORY PROFILE:** _____

It has a beautiful intense red colour, with purple reflections. The foam is lively, the smell is distinctly vinous. The aroma is fruity, intense, with hints of violet and berries. The flavour is full and fresh, decidedly sweet, savoury and harmonious.

∞ ◆ **BOTTLING:** _____

The bottling system is low temperature (around 0 °C), in a pressurised environment and with the sterile microfiltration technique.

∞ ◆ **FOOD PAIRINGS:** _____

Young and fresh wine, to be consumed preferably in the first 12 months. This sweet vision can be enjoyed both as a meditation or companion wine, and with hams and red meat. Serve at a temperature of 8–10 °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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