



*Parol Vini S.r.l.*

TECHNICAL SHEET

## SANGIOVESE DELLE MARCHE IGT

TYPICAL GEOGRAPHICAL INDICATION (IGT).



∞ ◆ **CLASSIFICATION:** \_\_\_\_\_

Typical Geographical Indication (IGT).

∞ ◆ **GRAPES:** \_\_\_\_\_

Sangiovese from the Marche.

∞ ◆ **SOIL:** \_\_\_\_\_

It prefers dry, permeable soils with the presence of clay. The location is mainly plain and low hills.

∞ ◆ **ALCOHOL CONTENT:** \_\_\_\_\_

14% vol

∞ ◆ **REGION OF ORIGIN:** \_\_\_\_\_

Marche Region - Central Italy.

∞ ◆ **PRODUCTION METHOD:** \_\_\_\_\_

It is vinified with the traditional technique. The grapes are destemmed, pressed and subjected to maceration with the skins for a medium period, at a controlled temperature (7–10 days). The fermentation temperature is kept below 22–23 °C for the entire duration of the process.

∞ ◆ **SENSORY PROFILE:** \_\_\_\_\_

Wine with excellent structure and very balanced. It has an intense red colour, tending towards purple. The scent is vinous with a light and characteristic aroma. Full flavour, very warm, harmonious and velvety.

∞ ◆ **BOTTLING:** \_\_\_\_\_

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** \_\_\_\_\_

It goes very well with red and white meats, roasted, grilled and braised. Exceptional with any type of cheese, even quite fresh. It should preferably be consumed 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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