



Parol Vini S.r.l.

TECHNICAL SHEET

SANGUE DI GIUDA DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



∞ ◆ **CLASSIFICATION:** _____

Controlled Designation of Origin (DOC).

∞ ◆ **GRAPES:** _____

Barbera 25–65% and Croatina 25–65%; Uva rara, Ughetta (Vespolina) and Pinot Noir, alone or jointly, up to a maximum of 45%.

∞ ◆ **SOIL:** _____

Calcareous or calcareous-clayey soils, on sunny hillsides; valley bottoms and lowland lands are excluded.

∞ ◆ **ALCOHOL CONTENT:** _____

7.5% vol

∞ ◆ **REGION OF ORIGIN:** _____

Oltrepò Pavese, province of Pavia, Lombardy.

∞ ◆ **PRODUCTION METHOD:** _____

Classic red vinification with the use of selected yeasts and at a controlled temperature, fermentation is blocked at a minimum residual sugar of 80 g/L. When released for consumption, it can be characterised, upon uncorking, by a development of carbon dioxide, coming from fermentation, of no more than 1.7 bar.

∞ ◆ **SENSORY PROFILE:** _____

The colour is intense red with purple reflections. Fine, vinous, fragrant aroma, with light hints of jam. The flavour is sweet and caressing, with good body, soft and balanced, lively, evanescent foam.

∞ ◆ **BOTTLING:** _____

Cold bottling by sterile microfiltration.

∞ ◆ **FOOD PAIRINGS:** _____

It is generally a dessert wine and expresses itself best if enjoyed in the company of fresh fruit-based desserts. Try it with spicy cheeses. Serve at a temperature of 10–11 °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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