



Parol Vini S.r.l.

TECHNICAL SHEET

SAUVIGNON BLANC TREVENEZIE IGP

PROTECTED GEOGRAPHICAL INDICATION (PGI).



CLASSIFICATION:

Protected Geographical Indication (PGI).

GRAPES:

Sauvignon Blanc.

SOIL:

Mainly clayey.

ALCOHOL CONTENT:

12.5% vol

REGION OF ORIGIN:

Trevenezie PGI area: Veneto, Friuli-Venezia Giulia and autonomous province of Trento.

PRODUCTION METHOD:

The grapes are harvested when they reach technological and aromatic maturity. Soft pressing follows; the must ferments at a controlled temperature with selected yeasts. The wine is intended to be enjoyed young.

SENSORY PROFILE:

This yellow wine, with greenish reflections, is fresh with hints of pepper, asparagus, sage and wild mint, recalling flavours of peach and apricot. On the palate it is persistent, rich in minerals.

BOTTLING:

Cold bottling by sterile microfiltration.

FOOD PAIRINGS:

Perfect with dishes rich in vegetables, asparagus, risotto and fettuccine with prawns and lemon. It goes very well with light cheeses, especially ricotta. Serve at a temperature of 10–11 °C.

LOGISTICS DATA:

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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