



Parol Vini S.r.l.

TECHNICAL SHEET

EXTRA DRY VINTAGE SPARKLING WINE CUVÉE

SPARKLING WINE.



CLASSIFICATION:

Sparkling wine.

GRAPES:

White grape varieties authorised and/or recommended in Italy (mainly Glera, Pinot, Chardonnay and Garganega).

SOIL:

Predominantly hilly or foothill terrain, even flat, well-drained and with moderate fertility.

ALCOHOL CONTENT:

11% vol

REGION OF ORIGIN:

Italy.

SUGAR CONTENT:

15 g/l

PRODUCTION METHOD:

The grapes, harvested at medium-late ripeness, are subjected to soft pressing, without maceration of the skins. The must ferments slowly at 16–18 °C with selected yeasts. The second fermentation takes place in an autoclave according to the Martinotti-Charvat method.

SENSORY PROFILE:

Pale straw yellow colour, with fine and persistent perlage. Intense aroma of flowers, fruity, persistent and pleasant. Harmonious, round taste, with a pleasant apple aftertaste. Round and pleasantly balanced.

BOTTLING:

Bottled with the sterile microfiltration technique at low temperature (close to 0 °C) and in an isobaric environment in order to preserve the foam. Overpressure not less than 3 bar.

FOOD PAIRINGS:

Fresh and fragrant, it is ideal as an aperitif and a wine to enjoy on its own. Accompanies delicate pasta and risotto dishes and fish dishes. Serve at 8–10 °C.

LOGISTICS DATA:

Prosecco Extra Dry 0.75 pallet - 80 cartons (4 layers of 16 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 182 cm - Total weight: 880 kg

Parol Vini S.r.l. • Via Casona 11 • 36056 Tezze sul Brenta VI

Tel. +39 0424 89022

E-mail: info@parolvini.com • Website: www.parolvini.com