

Parol Vini S.r.l.

Pinot Grigio delle Venezie IGT



Classification:

Typical Geographical Indication

Grapes:

Pinot Grigio

Lands:

It is cultivated in various types of soil, it prefers heavy. The prevailing location is the plain (70%) and first hill (30%).

Alcoholic degree:

12,5% in Vol.

Area of origin:

Veneto and Friuli Venezia Giulia Region - Northern Italy

Production technique:

Pinot Grigio's grape is an early variety that is harvested at the beginning of the harvest. Being colored with rosè, it is worked with the technique of soft squeezing, strictly "in white". Low temperature fermentation (64-70°F) and with selected yeasts. It does not require aging or seasoning.

Sensory analysis:

Straw yellow color with vaguely greenish shades. The scent is delicate, pleasing but rather intense and sharp. Characteristic, with hints of acacia flowers. Dry, warm, structured and substantially harmonious flavor.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Find the right match with fish grills and crustaceans in general. Serve fresh at 50-52°F.



Parolvini S.r.l. • Via Casona, 11 • 36056 Tezze sul Brenta VI
Tel. +39 0424 89022 • Fax +39 0424 539498
E-mail: info@parolvini.com • Website: www.parolvini.com