

Parol Vini S.r.l.

Cabernet Sauvignon del Veneto IGT



Classification:

Typical Geographical Indication

Grapes:

Cabernet Sauvignon

Lands:

It is cultivated in different soils, but it prefers heavy or rich soils. The prevailing soil is plain (70%) and to a lesser extent first hill (30%).

Alcoholic degree:

12,5% in Vol.

Area of origin:

Veneto Region - Northern Italy

Production technique:

The grapes are harvested to full ripeness. They undergo a traditional vinification with maceration more or less prolonged (some days) at controlled temperature. The average maturation period varies between 6 to 12 months.

Sensory analysis:

Intense red color with purple shades. The scent is intense, pleasing with a typically herbaceous note, especially in young types. With aging, the secondary scents are enriched up to the classic goudron. The flavor is full, dry, with medium intensity. Round and with good balance.

Bottling:

It is bottled using the cold sterile microfiltration technique

Pairings:

Matches meat and game dishes, seasoned cheeses. Serve at a cellar temperature of 64-68°F.



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