

Parol Vini S.r.l.

Chardonnay delle Venezie IGT



Classification:

Typical Geographical Indication

Grapes:

Chardonnay

Lands:

It is cultivated in various types, being spread throughout the Region. It prefers dry, alluvial and hill terrain.

Alcoholic degree:

12,5% in Vol.

Area of origin:

Veneto, Friuli Venezia Giulia Region - Northern Italy

Production technique:

The grapes are from medium to early maturation, collected at the beginning of the ripening in order not to lose freshness and vivacity. Vinification is strictly "in white" with soft squeezing and fermentation at controlled temperature and with selected yeasts.

Sensory analysis:

Straw yellow color, has greenish shades. Vibrant and brilliant, it has delicate fruity scents with fine hints of apple and apricot. The taste is dry, fresh and harmonious. Balanced, has a pleasantly bitter finish.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

It comes well with entrees, fish dishes and cheeses. Great also with hams and speck or simply tasting on its own. Serve fresh at 50-53°F.

