

Parol Vini S.r.l.

Garganega Pinot Grigio del Veneto IGT



Classification:

Typical Geographical Indication

Grapes:

Garganega for at least 50% and Pinot Grigio in percentages varies according to the vintage.

Lands:

It is cultivated in different types of soil, it prefers heavy or skeletal ones. The prevailing land is the plain (70%) and the first hill (30%).

Alcoholic degree:

12% in Vol.

Area of origin:

Veneto Region - Northern Italy

Production technique:

Pinot Grigio grapes is an early varietal that is harvested at the beginning of the harvest. Being slightly pink colored, 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. Immediate, 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 50-53°F.