

Parol Vini S.r.l.

## Merlot del Veneto IGT



**Classification:**

Typical Geographical Indication

**Grapes:**

Merlot

**Lands:**

It is cultivated in soils of various kinds such as clayey, limestone and partly stony. Mainly cultivated in plain and first hill

**Alcoholic degree:**

12% in Vol.

**Area of origin:**

Veneto Region - Northern Italy

**Production technique:**

The grapes are harvested to full ripeness, vinification "in red" with maceration of the skins. The fermentation takes place at controlled temperature and with selected yeasts. After that, a short period of aging in steel tanks follows.

**Sensory analysis:**

Intense red color, tending to garnet with aging. A characteristic, delicate and ethereal aroma. Dry, tasty and fairly tannic with medium body.

**Bottling:**

It is bottled using the cold sterile microfiltration technique.

**Pairings:**

It goes with roasts of white and boiled meat, fried pork and beef. Serve at a temperature of 59-60°F.



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