

Parol Vini S.r.l.

Cuvee' Millesimato

Classification:

NA

Grapes:

White grapes authorized and/or recommended in Italy (predominantly Glera, Pinot, Chardonnay and Garganega).

Lands:

Hilly or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the vine.

Alcoholic degree:

11% in Vol.% in Vol.

Area of origin:

Italy

Production technique:

Late medium grapes are subjected to a soft pressing, without peeling of the skins and without maceration. The fermentation of the must is carried out at low temperatures (16-18°C), very slowly and with selected yeasts. The perlage is purified in special sealed hermetic seals (autoclaves) according to the technique known as "Method Charmat".

Sensory analysis:

Straw yellow color, with fine and persistent perlage. Intense flower fragrance, fruity, persistent and pleasing. Dry, harmonious, round and spicy taste, with a pleasant aftertaste of apple. Round and pleasantly balanced.

Bottling:

It is bottled with the low temperature sterile microfiltration technique (near 0°) and isobaric to preserve the perlage. With carbon dioxide pressure around 3,5 bar.

Pairings:

Fresh, fragrant wine, young for natural vocation. Ideal as an aperitif. Wine for conversation, is suitable for delicious first courses and fish dishes. Serve at 8-10°C.

