

# Parol Vini S.r.l.

## "Delizioso"

**Classification:**

White sparkling wine

**Grapes:**

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

**Lands:**

Predominantly 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 wine.

**Alcoholic degree:**

10,5% in Vol.

**Area of origin:**

Italy

**Production technique:**

Late medium harvest, the 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 (60-64°F), very slowly and with selected yeasts. The perlage takes place in special sealed hermetic seals (autoclaves) according to the technique known as "Charmat Method".

**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 ranging from 2 to 2.5 bar.

**Pairings:**

Fresh, fragrant wine, young for natural vocation. Ideal as an aperitif. Wine for conversation, is suitable for delicious and fish dishes. Serve at a temperature of 46-50°F.

