

Parol Vini S.r.l.

Barone Nero Veneto IGT



Classification:

Typical Geographical Indication

Grapes:

Mainly Cabernet, Malbec and Refosco in percentages varies according to the vintage.

Lands:

Mainly cultivated in plain and first hill.

Alcoholic degree:

13% in Vol.

Area of origin:

Veneto Region - Northern Italy

Production technique:

The grapes are harvested to full ripeness. Winemaking is the classic in red, with maceration of the skins for a few days, and subsequent, accurate temperature controlled fermentation. Before bottling is aged for at least 8-10 months.

Sensory analysis:

Intense red color with violet shades. Full taste, dry, sapid and consistent. Fruity scent with notes of ripe cherry. It maintains intact the characteristic drinkability and enjoyment.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Perfect match with important dishes of red, grilled and roast meats. Serve at a temperature of 64°F.



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