

Parol Vini S.r.l.

Pinot Grigio delle Venezie D.o.c.

Classification:

Denominazione di Origine Controllata

Grapes:

Pinot Grigio

Lands:

It is cultivated in different soils, however it prefers heavy soils. The predominant 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 variety that is harvested at the start of the harvest. Being color-tending to the rosè, it is worked with the technique of soft squeezing, strictly "in white". Low temperature fermentation (64-68°F) and selected yeasts. It does not require aging or seasoning.

Sensory analysis:

Straw yellow color, it has vaguely greenish reflections. 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:

Right match with fish grilled and crustaceans in general. Serve fresh at 50-53°F.

