

Parol Vini S.r.l.

Rose I.g.t.

Classification:

Typical Geographical Indication

Grapes:

Red berries authorized and/or recommended by the Veneto Region (predominantly Merlot, Cabernet, Refosco and Raboso).

Lands:

It comes from different types of soil, mainly of plain (60-70%) and partly pre-hilly.

Alcoholic degree:

12% in Vol.

Area of origin:

Veneto Region - Northern Italy

Production technique:

The grapes are pressed in a soft manner, undergo a slight maceration at low temperature. After 12 to 24 hour the must is separated from the skins and fermented very slowly at controlled temperature.

Sensory analysis:

The wine is a medium intensity rosè, with bright pink shades. The scent is pronounced and persistent, recall wild berries. The taste is dry but well balanced, soft. The finish is dry and fruity.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Suitable for hors d'oeuvres, fish dishes and seafood, cheeses, especially if fresh. Great as an aperitif. Serve fresh at a temperature of 50-52°F.

