

Parol Vini S.r.l.

Sauvignon Blanc Tre Venezie I.g.t.



Classification:

Protected Geographical Indication

Grapes:

Sauvignon Blanc

Lands:

Predominantly clayey

Alcoholic degree:

12.5% in Vol.

Area of origin:

Veneto and Friuli Venezia Giulia Region - Northern Italy

Production technique:

Grape harvesting takes place at the end of August, when the bunches have a pink color, during the fermentation at low temperature, pressure with selected yeasts. It does not require rest or maturation.

Sensory analysis:

This wine with greenish shades is fresh with hints of pepper, asparagus, sage and wild mint, recalls peach and apricot flavors. Persistent, rich in minerals.

Bottling:

It is bottled using the cold sterile microfiltration technique.

Pairings:

Perfect with dishes rich in vegetables, asparagus, risotto and fettuccine with shrimp and lemon. It comfortably accompanies light cheeses, especially ricotta. Serve at a temperature of 10-11°C.

