

Parol Vini S.r.l.

## Cabernet del Veneto IGT



**Classification:**

Typical Geographical Indication

**Grapes:**

Cabernet

**Lands:**

Cultivated in different soils, however it prefers heavy soils. The predominant land is the plain (70%) and to a lesser extent the first hill (30%).

**Alcoholic degree:**

12% in Vol.

**Area of origin:**

Veneto Region - Northern Italy

**Production technique:**

The grapes are collected at full ripeness. They undergo a traditional vinification with maceration more or less prolonged (some days) at a controlled temperature. The average maturation period varies from 6 to 12 months.

**Sensory analysis:**

The color is bright red, with violet shades. The scent is intense, pleasing with a typically herbaceous note, especially in young types. With aging, secondary scents grow to the classic "goudron". The flavor is full, dry, medium-intense. Round and with good balance.

**Bottling:**

It is bottled using the cold sterile microfiltration technique.

**Pairings:**

It fits very well with meat and game dishes, cheeses, also seasoned. Serve at a cellar temperature of 64-68°F.



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