

Parol Vini S.r.l.

"Delizioso" frizzante



Classification:

White sparkling wine

Grapes:

White grapes authorized and/or recommended in Italy (predominantly Glera, Pinot, Chardonnay and Garganega).

Lands:

Predominantly hill or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the wine.

Alcoholic degree:

10,5% in Vol.

Area of origin:

Italy

Production technique:

Late medium harvest, the grapes are subjected to a soft pressing, without peeling of the skins and without maceration. The fermentation of the must is carried out at low temperatures (16-18°C), very slowly and with selected yeasts. The perlage takes place in special sealed hermetic seals (autoclaves) according to the technique known as "Charmat Method".

Sensory analysis:

Straw yellow color, with fine and persistent perlage. Intense flower fragrance, fruity, persistent and pleasing. Dry, harmonious, round and spicy taste, with a pleasant aftertaste of apple. Round and pleasantly balanced.

Bottling:

It is bottled with the low temperature sterile microfiltration technique (near 0°C) and isobaric, to preserve the perlage. With carbon dioxide pressure ranging from 2 to 2,5 bar.

Pairings:

Fresh, fragrant wine, young for natural vocation. Ideal as an aperitif. Wine for conversation, is suitable for delicious and fish dishes. Serve at a temperature of 8-10°C.