

AZIENDA VITIVINICOLA
PARCO DEL VENDA



PINELLO D.O.C.

- *NAME: Colli Euganei Pinello*
- *GRAPE VARIETY: 100% Pinella*
- *PRODUCTION AREA: Galzignano Terme, Boccon di Vò*
- *YIELD PER HECTARE: 9000 kg/ha (4 tons/acre)*
- *ALTITUDE: 300 / 80 meters a.s.l.*
- *EXPOSURE: south and west*
- *SOIL: hilly, well exposed and ventilated, mostly clayey*
- *VINE TRAINING SYSTEM: Guyot*
- *YEAR OF PLANTING: 2000*
- *HARVEST TIME: second decade of September*
- *PLANT DENSITY: 5000 grapevines per hectare (2023 per acre)*
- *VINIFICATION: After being harvested, the grapes are destemmed and crushed, with immediate removal of the skins and other solid elements. Then the grapes are softly pressed with the help of horizontal pneumatic presses, which facilitate the extraction of a quite clean grape juice. The must obtained goes through a fermentation process with selected yeasts at controlled temperature of 17°C. Once the alcoholic fermentation has finished, the wine is poured off into tanks for the fining.*
- *WINE FINING: in thermo-conditioned steel tanks, where the wine is kept on fine lees for five months. After bottling, the wine ages in the bottle for a period of three months.*
- *PRODUCTION: 5000 bottles*
- *TASTING NOTES: Pinello or Pinella is a grape variety native to the Colli Euganei. Bright straw yellow colour with greenish reflexes. Wine with an intensive and distinctive aroma; it has a pleasantly dry, slightly sour and lingering mouthfeel. It goes well with fish and white meats. The best serving temperature is around 12°C.*

*ALCOHOL: 13.0% vol.
RESIDUAL SUGAR: 6.00 g/l
TOTAL ACIDITY: 6.0 g/l
PH: 3,33*

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via Monte Venda 430 Vò - (PD) - Italia - tel. +39 049.9940188 - fax. +39 049.9944322
www.parcodelvenda.com - parcodelvenda@libero.it

