

BAG IN BOX IGT TOSCANA ROSSO E BIANCO



CARATTERISTICHE E TECNICHE DI PRODUZIONE

The Bag in Box is an aluminum bag which acts as a vacuum container for the raw material, which is then placed in a cardboard container which facilitates its transport and storage. The advantages of this package are economic and qualitative. The "Parrina" brand guarantees the traceability of the production chain, from the vineyard to the packaging. The Bag in Box wine is in fact vinified starting from the same grapes and with the same process with which the Company packages its prestigious bottled wines.

IGT TOSCANA ROSSO

Obtained from the assembly of Sangiovese with other red berried grapes, coming from the oldest vineyards of the Company. It has a classic red vinification, with repeated pumping over, and it is aged in steel for a few months. Ruby color with violet reflections. Harmonious, fruity with a dry finish.

Particularly suitable with roast meats and cheeses..

IGT TOSCANA BIANCO

White wine obtained blending Trebbiano grapes with other white grape varieties. Pale straw-yellow in color with greenish reflections, it has a fresh and dry flavour. Suitable for all foods, it is particularly appreciated if accompanied by fish dishes, vegetables, soft cheeses.