



PIONA

VIGNAIOLI DAL 1893

AZOBÈ

爱做倍 干红酒



PIONA

Produttori dal 18



Vino



Sito



Azobè 爱做倍 干红酒



葡萄种类：精选的可薇娜（Corvina）90% 与美乐（Merlot）10%

海拔高度：150/200 米

种植坡向：西南

土壤性质：冰碛丘陵地

棚架系统：单干形整枝，盖约特法（Guyot）

葡萄树龄：20年

公顷产量：60公担

采收时节：九月底

酿造方式：葡萄由手工谨慎采收。15/20天的短暂干燥期。去梗与压榨。

浸渍与发酵过程在温度控制之下进行，经过多次喷淋循环和“Delastages”过滤技术。

取出澄清酒液。乳酸发酵。在500公升酒槽中有24个月的成熟期。

装瓶：在瓶中至少六个月的熟成期。

特色：红宝石色的酒液表面泛著紫光，可以闻得到柔和的丝绒般质感，有紫罗兰，野樱桃，李子与乾燥玫瑰花瓣的气味，甜美而浓郁的香料气，让人联想到想青草与香脂的气息。口味圆融而高雅，精致的单宁风味，还有令人愉悦的香草味作为结尾。

食物搭配：与烧烤、野味、烘烤、炖煮的红色肉类搭配最合适。

适饮温度：18/20° C

酒精度：13%

饮用建议：至少在饮用前一小时先开瓶。



GRAPE VARIETY: best grapes of Corvina 90%, Merlot 10%.

ALTITUDE: 150/200 m.

EXPOSURE: south-west.

SOIL NATURE: Moraine Hills.

CULTIVATION: spurred cordon, Guyot.

VINEYARDS' AGEING: 20 years.

HECTARE PRODUCTIVITY: 60 quintals.

HARVEST: from the end of September.

VINIFICATION: careful hand-picking of grapes.

Quick drying for 15/20 days. Rasping and pressing.

Maceration and fermentation at controlled temperature, with several replacements and delastages. Racking off.

Malolactic fermentation. Maturation in 500 litres

Tonneaux for 24 months.

BOTTLING: bottled refining for at least six months.

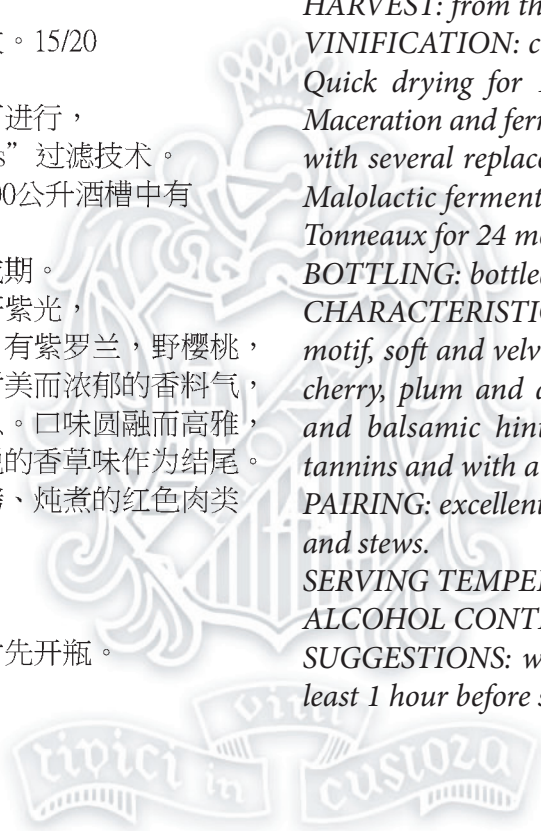
CHARACTERISTICS: ruby red colour with purple motif, soft and velvety at the nose, with notes of violet, cherry, plum and dried roses, sweet spices and herby and balsamic hints. Round and elegant taste, fine tannins and with a final pleasant vanilla flavour.

PAIRING: excellent with grilled red meat, game, roasts and stews.

SERVING TEMPERATURE: 18-20° C.

ALCOHOL CONTENT: 13% Vol.

SUGGESTIONS: we recommend opening the bottle at least 1 hour before serving.



Ricetta

PIONA

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AZIENDA AGRICOLA ALBINO PIONA E FIGLI

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Recipe

