



PIONA

VIGNAIOLI DAL 1893

BARDOLINO

百多利 漂亮 D.O.C. 干红葡萄酒



375 ml



750 ml

Vino



Sito



Bardolino Albino Piona D.O.C. 百多利 漂亮 D.O.C. 干红葡萄酒



葡萄种类与比例：
维罗纳的可薇娜 (Corvina Veronese) 65%
罗蒂内拉 (Rondinella) 20%
莫琳娜 (Molinara) 15%
海拔高度：150-200 米
种植坡向：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：10-25 年
植株数量：每公顷 (合十五市亩) 4000 株
公顷产量：130 公担
采收时节：九月底，十月中旬
酿造方式：葡萄精心采摘。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。苹果酸-乳酸发酵。在不锈钢酒槽中有4个月的成熟期。
特色：呈淡红宝石色，口感柔和而有说服力，干而醇厚、和谐。微苦却又清新而柔滑。
食物搭配：是一种可任意搭配所有菜肴的葡萄酒，多用于搭配汤，维罗纳地方特色汤、意大利面、饺子、蘑菇炖饭、鸡肝和豌豆炖饭。是搭配各种肉类、家禽肉和烤鸽、红烧肉、浓味海鲜汤的首选。
适饮温度：14 -16° C
酒精度：12.5 %



GRAPES VARIETIES: Corvina 65%, Rondinella 20%, Molinara 15%.
ALTITUDE: 150/200 m.
EXPOSURE: south.
SOIL NATURE: Moraine Hills.
CULTIVATION: spurred cordon, Guyot.
VINEYARDS' AGEING: 10/25 years.
NR. OF STUMPS: 4000
HECTARE PRODUCTIVITY: 130 quintals.
HARVEST: end of September, mid-October.
VINIFICATION: careful picking of grapes. Rasing and pressing. Steeping and fermentation at controlled temperatures, with repeated replacements and “Delastages”. Racking off. Malolactic fermentation. Ageing in stainless steel tanks for four months.
CHARACTERISTICS: light ruby red, delicate and seductive, dry taste, harmonious, savoury, slightly bitter but fresh and smooth.
PAIRING: considered par excellence a wine for “all meals”, it naturally pairs well with soups such as soup scaligera, tagliatelle, tortellini or mushroom risotto, chicken liver, and peas. Excellent with white and red meat, poultry and pigeon, stews, soups and rich flavoured fish.
SERVING TEMPERATURE: 14-16° C.
ALCOHOL CONTENT: 12,5% Vol.



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VIGNAIOLI DAL 1893

AZIENDA AGRICOLA ALBINO PIONA E FIGLI

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CANTINA:

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Ricetta



Recipe

