



PIONA

VIGNAIOLI DAL 1893

BARDOLINO

百多利 帕拉斯 D.O.C. 干红葡萄酒

PIONA

Produttori dal 18



Vino



Sito



Bardolino D.O.C. Ca' Palazzina.

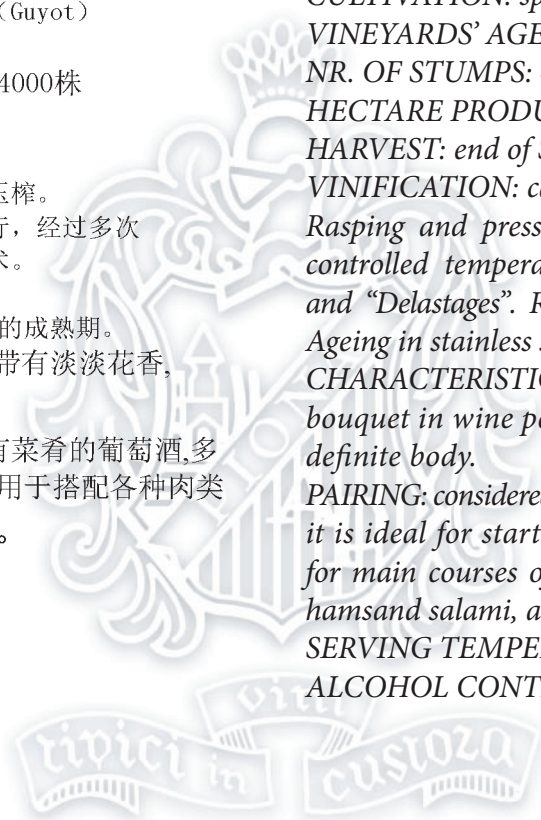
百多利 帕拉斯 D.O.C. 干红葡萄酒



葡萄种类与比例：可薇娜（Corvina）35-80 %
罗蒂内拉（Rondinella）10-40%
莫琳娜（Molinara）0-15%
奈格拉拉（Negrara）到10%
最大产量不超出每公顷130公担，
每100 公斤葡萄酒的产量不超出70公升。
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：酒液为淡红宝石色。口感中带有淡淡花香，
干而丰满。
食物搭配：是一种可任意搭配所有菜肴的葡萄酒，多
用于搭配使用肉类的前菜，或是用于搭配各种肉类
的主菜和猪肉、鸡蛋等最为合适。
适饮温度：14 - 16° C
酒精度：12-12.5 %



GRAPE VARIETIES: Corvina 35-80%, Rondinella 10-40%, Molinara 0-15%, Negrara up to 10%.
The maximum production of grapes per hectare must not exceed 130 quintals, and the yield of the wine must not exceed 70 litres per 100 kilograms of grapes.
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.
Rasping 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: red clear ruby colour, delicate bouquet in wine perfume, dry taste with full and definite body.
PAIRING: considered par excellence a wine for "all meals", it is ideal for starters of pasta with meat sauces, and for main courses of white or red meat, as well as for hams and salami, and eggs.
SERVING TEMPERATURE: 14-16° C.
ALCOHOL CONTENT: 12-12,5% Vol.



Ricetta



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Recipe



AZIENDA AGRICOLA ALBINO PIONA E FIGLI

SEDE LEGALE: VIA BELLAVISTA, 48 - 37066 CUSTOZA (VERONA) - ITALIA TEL. / FAX +39 045 516338

CANTINA:

LOC. CASA PALAZZINA DI PRABIANO, 2 - 37069 VILLAFRANCA (VERONA) - ITALIA TEL. +39 045 516055 - FAX +39 045 6303577

E-MAIL: INFO@ALBINOPIONA.IT - WWW.ALBINOPIONA.IT

