



# PIONA

VIGNAIOLI DAL 1893

## CUSTOZA

百多利 帕拉斯 D.O.C. 干红葡萄酒



# PIONA

*Produttori dal 1893*



Vino



Sito



# Custoza D.O.C. Ca' Palazzina



## 葡萄种类与比例:

白玉霓 (Trebbiano) 20-40%

高岗 (Garganega) 20-40%

费留利托卡伊一小白玉霓

(Tocai Friulano-Trebbianello) 5-30%

可睇思 (Cortese - Bianca Fernanda)

梦华西雅 (Malvasia)

意大利忆思临 (Riesling Italico)

白品诺 (Pinot bianco)

霞多丽 (Chardonnay) 或单独采用或

混合使用 20-30%.

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: 凉棚式, 单干形整枝, 盖约特法 (Guyot)

葡萄树龄: 15 - 25 年

植株数量: 每公顷 (合十五市亩) 3000 - 4000株

公顷产量: 140公担

采收时节: 九月初。从十月中旬到葡萄的最佳成熟期。

酿造方式: 谨慎采收的葡萄。去梗后在低温下连皮浸渍一段短时间。以轻柔的方式压榨取汁。葡萄汁经过精心过滤。发酵过程在温度控制之下, 与其细微的沉淀物在不锈钢储槽中一起成熟。

所有的葡萄都根据不同的品种, 用不同的浸渍和发酵时间进行酿造, 以使葡萄的特点能得到最完美的体现。

特色: 淡黄麦秆色中透出些许淡绿色的光芒, 馥郁的酒香中有清淡果香, 醇厚, 口感柔和而细致, 酒体适中, 微苦。

食物搭配: 最适合作为开胃酒, 也特别适合搭配口味清淡的开胃菜、鱼、面条、米饭和各种家禽肉类。

适饮温度: 8-10° C

酒精度: 12%



# 库斯托扎 帕拉斯 D.O.C. 干白葡萄酒

GRAPES VARIETIES: Trebbiano 20-40%, Garganega 20-40%, Tocai Friulano (Trebbianello) 5-30%,

Cortese (Bianca Fernanda), Malvasia, Riesling Italico, Pinot Bianco and Chardonnay alone or combined 20-30%.

ALTITUDE: 150/200 m.

EXPOSURE: south.

SOIL NATURE: Moraine Hills.

CULTIVATION: pergola, spurred cordon, Guyot.

VINEYARDS' AGEING: 15/25 years.

NR. OF STUMPS: per hectare 3000, 4000

HECTARE PRODUCTIVITY: 140 quintals.

HARVEST: beginning of September. Mid-October, following the optimum ripening of grapes.

VINIFICATION: careful harvesting of the grapes. Rasping. Short skin steeping at low temperature. Soft pressing. Deep cleaning of musts. Fermentation at controlled temperature and ageing on the fine lees in tanks. All the grapes are vinified separately, with different lengths of time and temperatures of steeping and fermentation in order to maximize the features.

CHARACTERISTICS: straw-yellow, clear with green glints, very fragrant aroma, slightly aromatic, full-bodied, supple and delicate taste, slightly bitter.

PAIRING: excellent as an aperitif, it is particularly suitable with light starters, pasta and rice dishes, fish dishes and white meat.

SERVING TEMPERATURE: 8-10° C.

ALCOHOL CONTENT: 12% Vol.



Ricetta

# PIONA

VIGNAIOLI DAL 1893

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Recipe

