



**PIONA**  
VIGNAIOLI DAL 1893

**CAMPO DEL  
SELESE**

什醇些的田野：库斯托札特级干 白酒 D.O.C.

PIONA

*Produttori dal 18*



Vino



Sito



# Campo del Selese Custoza Superiore D.O.C.

什醇些的田野：库斯托札特级干 白酒 D.O.C.



葡萄品种：高岗（Garganega）40%，白玉霓（Trebiano）20%，小白玉霓（Trebbianello）30%，霞多丽（Chardonnay）10%  
海拔高度：150 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  
葡萄树龄：25年  
植株数量：每公顷（合十五市亩）3000/4000株  
公顷产量：100公担  
采收时节：九月中旬，十月底  
酿造方式：葡萄由手工谨慎采收。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，与其细微的沉淀物一起成熟。部份高岗种葡萄的发酵是在法式橡木桶之中进行。所有不同种类的葡萄都分别酿造，以最能发挥它们特色为原则，来控制浸渍与发酵的时间及温度。  
装瓶：大约在采收之后一年装瓶。  
特色：在淡黄麦秆色的酒体上闪烁著金光，闻起来有如一束由杏桃、金冠苹果、榛子以及柑橘类与青草气味为背景所组成的花束，再加上了香草的甜味作为装饰。品尝它那纵横交织如精心编织的织物一般的口感，还有乾果与轻微的烘烤气息使得它更为丰富。  
食物搭配：与意式南瓜饺搭配最为出色，还有在陶锅中慢炖的鹧鸪，以及其他需要有结构感白酒的菜色。  
建议在夏天时可以试著用来搭配里脊肉、带骨牛排或是臀肉的烤肉。  
适饮温度：12-14° C  
酒精度：13.5%



GRAPES VARIETIES: Garganega 40%, Trebbiano 20%, Trebbianello 30%, Chardonnay 10%.  
ALTITUDE: 150 m.  
EXPOSURE: south.  
SOIL NATURE: Moraine Hills.  
CULTIVATION: pergola, spurred cordon.  
VINEYARDS' AGEING: 25 years.  
NR. OF STUMPS: 3000/4000  
HECTARE PRODUCTIVITY: 100 quintals.  
HARVEST: mid-September, end of October.  
VINIFICATION: careful hand-picking of the grapes. Rasping. Short skin steeping at low temperatures. Soft pressing. Deep cleaning of musts. Fermentation at controlled temperature and ageing on the fine lees. Part of Garganega is fermented and aged in French Barriques. All the grapes are vinified separately by taking different steeping techniques and fermentation times and temperatures in order to maximize the features.  
BOTTLING: first bottling about a year after the harvest.  
CHARACTERISTICS: wine with golden reflections on a strong yellow-coloured structure, it offers a bouquet of apricot, golden apple and hazelnut with citrusy and herbaceous undertones, softened by vanilla-flavoured notes. The taste is enriched with notes of dried fruit and light toasting.  
PAIRING: goes well with pumpkin tortellini, pots of partridge and all those dishes requiring a structured white wine. We suggest trying it in summer with grilled red meat, such as filet or "fiorentina", rump steak.  
SERVING TEMPERATURE: 12-14° C.  
ALCOHOL CONTENT: 13,5% Vol.

Ricetta



# PIONA

VIGNAIOLI DAL 1893

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Recipe

