



PIONA

VIGNAIOLI DAL 1893

BARDOLINO CHIARETTO

百多利 干桃红葡萄酒 爱尔必诺
漂亮 D.O.C.



375 ml



750 ml

Vino



Sito



Bardolino Chiaretto Albino Piona D.O.C.

百多利 干桃红葡萄酒 爱尔必诺 漂亮 D.O.C.



葡萄种类与比例: 可薇娜 (Corvina) 65%, 罗蒂内拉 (Rondinella) 20%, 莫琳娜 (Molinara) 15%

海拔高度: 150/165 米

种植坡向: 南

土壤性质: 冰碛丘陵地

棚架系统: 盖约特法 (Guyot), 单干形整枝

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

酿造方式: 谨慎采收的葡萄。去梗与压榨。

在低温下连皮浸渍12小时。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。

特色: 可以拥有多层次的粉红色调, 闻起来有明显的花香, 口感细致, 风味佳而又清爽宜人。

食物搭配: 适合作为开胃酒, 口味清淡开胃菜的好搭档, 也能用来搭配淡水或海水鱼, 新鲜柔软的乳酪, 冷盘、蔬菜或是白色肉类。

适饮温度: 10/12 °C

酒精度: 12%

特别附注: 新酒最能表现它的特色。



GRAPES VARIETIES AND PERCENTAGE:
Corvina 65%, Rondinella 20%, Molinara 15%.

ALTITUDE: 150/165 m.

EXPOSURE: south.

SOIL NATURE: Moraine Hills.

CULTIVATION: Guyot, spurred cordon.

VINEYARDS' AGEING: 10/25 years.

NR. OF STUMPS: 4000

HECTARE PRODUCTIVITY: 130 quintals.

HARVEST: September.

VINIFICATION: careful harvesting of the grapes.

Raspings and pressing. Twelve hours of skin maceration at low temperature. Deep cleaning of the musts.

Temperature-controlled fermentation and ageing on the fine lees.

CHARACTERISTICS: it may have several shades of pink, and tangy floral aroma, and delicate, savoury and refreshing flavour.

PAIRING: pleasant aperitif, excellent with light starters, with sea or lake fish, excellent with soft cheeses, goes well with salami, ham, vegetables and white meat.

SERVING TEMPERATURE: 10-12° C.

ALCOHOL CONTENT: 12% Vol.

SPECIAL FEATURES: its features are better developed in the younger wine.



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VIGNAIOLI DAL 1893

AZIENDA AGRICOLA ALBINO PIONA E FIGLI

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Ricetta



Recipe

