



# PIONA

VIGNAIOLI DAL 1893

## ESTRO di PIONA Blanc

爱丝特 漂亮 干白气泡酒  
Martinotti Charmat 法酿造



# PIONA

Produttori dal 1893



Vino



Sito



# Estro di Piona Blanc, Spumante metodo Martinotti Charmat

爱丝特 漂亮 干白气泡酒 Martinotti Charmat 法酿造



葡萄品种:

高岗 (Garganega )  
白玉霓 ( Trebbiano )  
可睇思 ( Cortese )  
梦华西雅 ( Malvasia )  
白品诺 ( Pinot bianco )

忆思临 ( Riesling )  
霞多丽 ( Chardonnay )

海拔高度: 150-180 米

种植坡向: 南

土壤性质: 冰碛丘陵地

棚架系统: 单干形整枝

葡萄树龄: 10-20 年

植株数量: 每公顷 (合十五市亩) 4500株

公顷产量: 120公担

采收时节: 八月底前后

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: MartinottiCharmat酿造法所酿造的气泡酒。呈淡淡的麦秆黄色, 晶莹透亮, 带有清新果香, 口感醇厚、和谐而清晰。

食物搭配: 建议作为开胃酒, 是最佳的餐外独酌用, 可以搭配所有简单烹制的鱼肉等菜肴。

适饮温度: 6-8° C

酒精度: 12%



GRAPES VARIETIES: Garganega, Trebbiano, Cortese, Malvasia, Pinot bianco, Riesling e Chardonnay

ALTITUDE: 150/180 m.

EXPOSURE: south.

SOIL NATURE: Moraine Hills.

CULTIVATION: spurred cordon.

VINEYARDS' AGEING: 10/20 years.

NR. OF STUMPS: 4500

HECTARE PRODUCTIVITY: 120 quintals.

HARVEST: From around the end of August.

VINIFICATION: careful picking of the grapes. Rasping. Short skin steeping at low temperature. Soft pressing. Fermentation at controlled temperature and ageing on the fine lees in stainless steel tanks (temperature, time of steeping and fermentation may vary according to the different kind of grapes). All the grapes are vinified separately.

CHARACTERISTICS: sparkling wine, Charmat Martinotti method. Sparkling wine, light yellow-coloured tone, bright, fresh and fragrant aroma, savoury, harmonious and vivid taste.

PAIRING: recommended as an aperitif, it is excellent between meals, goes well with all the dishes, both meat and fish, as long as not too complex.

SERVING TEMPERATURE: 6-8° C.

ALCOHOL CONTENT: 12% Vol.



Ricetta

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Recipe

