



PIONA
VIGNAIOLI DAL 1893

ESTRO di PIONA
Rosè

爱丝特 漂亮 干桃红葡萄酒以

Martinotti Charmat 法酿造



PIONA

Produttori dal 1893



Vino



Sito



Estro di Piona Rosè, Spumante metodo Martinotti Charmat

爱丝特 漂亮 干桃红葡萄酒以 Martinotti Charmat 法酿造



葡萄品种：可薇娜（Corvina）、罗蒂内拉（Rondinella）、莫琳娜（Molinara）

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，盖约特法（Guyot）

葡萄树龄：10-25 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：九月

酿造方式：谨慎采收的葡萄。去梗后在低温下连皮浸渍十二小时。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。桃红色中带有明快的闪亮反光，酒香高雅细致而清新，让人联想到春天的鲜花。口感全面，轻微的酒酸和突出的果香令人回味绵长。

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

适饮温度：6-8° C

酒精度：12%



GRAPES AND PERCENTAGE: Corvina, Rondinella, Molinara.

ALTITUDE: 150/180 m.

EXPOSURE: south.

SOIL NATURE: Moraine Hills.

CULTIVATION: Guyot, spurred cordon.

VINEYARDS' AGEING: 10/25 years.

NR. OF STUMPS: 4500

HECTARE PRODUCTIVITY: 120 quintals.

HARVEST: September.

VINIFICATION: careful picking of the grapes. Rasping. Twelve hours of 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 of the grapes may vary according to the different kinds of grapes). All the grapes are vinified separately.

CHARACTERISTICS: sparkling wine, Charmat Martinotti method. Pale pink colour with joyful and bright reflections, fine and elegant bouquet, fresh and fragrant, with notes of spring flowers. Its taste offers a range of flavours. Its moderate acidity and great aroma of the grapes give a particularly soft and lingering aftertaste.

PAIRING: recommended as an aperitif, it is excellent between meals, going well with all 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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AZIENDA AGRICOLA ALBINO PIONA E FIGLI

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Recipe

