



PIONA

VIGNAIOLI DAL 1893

LA RABBITA

瑞比塔 库斯托札 风乾葡萄 甜白酒 D.O.C.



PIONA

Produttori dal 1893



500 ml

Vino



Sito



La Rabitta Custoza Passito D.O.C. 瑞比塔 库斯托札 风乾葡萄 甜白酒 D.O.C.



葡萄种类与比例：精选最优质的高岗（Garganega），白玉霓（Trebbiano），可睇思（Cortese），忆思临（Riesling）

海拔高度：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

葡萄树龄：30/40 年

植株数量：每公顷（合十五市亩）300/400株

公顷产量：只选用每串葡萄的上部

采收时节：九月底

酿造方式：葡萄由手工谨慎采收，并放在小容器中由手工筛选。在收获后葡萄放置风乾直到第二年的二月底。去梗、浸渍、压榨取汁。发酵以及成熟过程为期十二个月，在法式橡木桶之中进行。

特色：金黄的琥珀色酒液。气味浓郁，有杏桃干、蜂、金冠苹果、椴树花与乾果的香气。口感柔软而温暖，并以持久的杏桃味作为结尾。

食物搭配：最适合当做甜食，也适合搭配成熟的乾酪或是加了香草的乳酪，鹅肝酱。加了杏仁、榛子的干式甜点或是巧克力饼乾甜点。

适饮温度：14-16° C

酒精度：15%



GRAPES AND PERCENTAGE: best grapes of Garganega, Trebbiano, Cortese, Riesling.

ALTITUDE: 200 m.

EXPOSURE: south.

SOIL NATURE: Moraine Hills.

CULTIVATION: pergola, spurred cordon.

VINEYARDS' AGEING: 30/40 years.

NR. OF STUMPS: per hectare 300/400

HECTARE PRODUCTIVITY: selection of the higher part of the bunch (in dialect: le Reccie).

HARVEST: end of September.

VINIFICATION: careful picking and manual selection of the grapes in small crates. Drying out of the grapes until the end of January following the harvest. Crushing. Steeping. Pressing. Fermentation and ageing in French Barriques for 12 months.

CHARACTERISTICS: Golden-yellow colour with amber reflections. Very pronounced notes of dried apricots, honey, golden apple, lime and dried fruit to the nose. Soft and warm to the taste, with a long final touch of apricot.

PAIRING: excellent as a dessert, it pairs well with seasoned and herb cheeses, pate de foie gras. Pastries with almonds or hazelnuts and chocolate cookies.

SERVING TEMPERATURE: 14-16° C.

ALCOHOL CONTENT: 15% Vol.



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AZIENDA AGRICOLA ALBINO PIONA E FIGLI

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Ricetta



Recipe

