



PIONA

VIGNAIOLI DAL 1893

MERLOT

美乐 佳达 马西莫田野 干红葡萄酒



PIONA

Produttori dal 1893



Vino



Sito



Merlot Garda Campo Massimo

美乐 佳达 马西莫田野 干红葡萄酒



葡萄种类与比例：100% 美乐
海拔高度：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)
葡萄树龄：10-20 年
植株数量：每公顷(合十五市亩) 4000
株公顷产量：80 公担采收时节：九月底,十月初
酿造方式：葡萄精心采摘。去梗与压榨。
浸渍与发酵过程在温度控制之下进行，
经过多次喷淋循环和“Delastages”过滤技术。
取出澄清酒液。苹果酸乳酸和两级橡木桶发酵。
有为期12个月的成熟期。
特色：呈红宝石色。有些许绛红色的反光。
强烈的樱桃、黑樱桃、梅子和紫罗兰的香气，
混有香草和淡淡的青草味。入口结构感很强，
带有突出的清新感。
食物搭配：搭配烤肉和野味。
适饮温度：16-18° C
酒精度：13%



GRAPES AND PERCENTAGE: pure 100% Merlot.
ALTITUDE: 165m.
EXPOSURE: south.
SOIL NATURE: Moraine Hills.
CULTIVATION: Guyot.
VINEYARDS' AGEING: 10/20 years.
NR. OF STUMPS: 4000
HECTARE PRODUCTIVITY: 80 quintals.
HARVEST: from the end of September, beginning of October.
VINIFICATION: careful picking of the grapes. Rasing and pressing, Fermentation and steeping at controlled temperature with frequent replacements and "Delastages". Racking off. Malolactic fermentation and ageing for twelve months in 1st and 2nd step Barriques.
CHARACTERISTICS: ruby red with purple nuances. Intense nose sensation of cherry, black cherry, plum, violet, together with a vanilla-flavoured, slightly herbaceous undertone. In the mouth a perfect structure is combined with a pleasing freshness.
PAIRING: goes well with grilled meats and game.
SERVING TEMPERATURE: 16-18° C.
ALCOHOL CONTENT: 13% Vol.



Ricetta

PIONA

VIGNAIOLI DAL 1893



Recipe

AZIENDA AGRICOLA ALBINO PIONA E FIGLI

SEDE LEGALE: VIA BELLAVISTA, 48 - 37066 CUSTOZA (VERONA) - ITALIA TEL. / FAX +39 045 516338

CANTINA:

LOC. CASA PALAZZINA DI PRABIANO, 2 - 37069 VILLAFRANCA (VERONA) - ITALIA TEL. +39 045 516055 - FAX +39 045 6303577

E-MAIL: INFO@ALBINOPIONA.IT - WWW.ALBINOPIONA.IT

