

ALBINOPIONA

Dignaioli dal 1893



BARDOLINO D.O.C. ALBINO PIONA

GRAPES VARIETIES: Corvina Veronese 80% Rondinella 20%.

VINEYARDS: grapes come from vineyards of own property, grown on espalier – 5,000 stumps/ha.

YIELD: 100 quintals/hectare.

VINEYARD AGE: 25/30 years.

SOIL: Morainic hills south of Lake Garda, 150-200 MSL.

HARVEST: end September – begin October, when grapes are fully ripe.

VINIFICATION: careful picking of the grapes, destemming and crushing. After a short steeping, fermentation takes place at controlled temperature. Several replacements and délestages are then carried out to obtain a well-structured wine of a good spiciness. Refinement in stainless steel tanks for at least six months before bottling.

ALCOHOL CONTENT: 12,5 - 13% Vol.

ORGANOLEPTIC PROPERTIES

*A bright ruby red color. A delicate and graceful fragrance recalling wild berries, cherry and red berries, slightly spicy, white pepper.
In the mouth, it is crispy, fruity, with notes of rhubarb and cloves.
Dry, with a fine and intriguing tannin.*

THE PRODUCER RECOMMENDS:

*A wine for all dishes par excellence.
It goes naturally well with the first courses of the Veronese tradition, such as tortellini, risotto and soups.
Outstanding with red and white meat as well, poultry or spit-roasted pigeons.*

SERVING TEMPERATURE: 12 - 15 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

Via Bellavista n. 48 - 37060 CUSTOZA (Verona) - Italia

SEDE AZIENDALE:

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