

ALBINOPIONA

Vignaioli dal 1893



CHIARETTO DI BARDOLINO D.O.C. ALBINO PIONA

GRAPES VARIETIES: Corvina Veronese 70% Rondinella 30%.

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: mid-September, to retain natural freshness.

VINIFICATION: careful picking of the grapes. Destemming and crushing with a short pellicular steeping in a press to get its typical pink color. Accurate clarification of the must, alcoholic fermentation at controlled temperature. It settles on its fine lees for at least four months before bottling.

ALCOHOL CONTENT: 12 - 12,5% Vol.

ORGANOLEPTIC PROPERTIES

A very elegant light pink color.

A distinctly floral fragrance with hints of wild berries.

A wine rich in personality, soft and fresh in the mouth.

THE PRODUCER RECOMMENDS:

Pleasant as an aperitif and with light starters.

Outstanding with sea and lake fish as well, soft cheese and vegetables.

It goes well with charcuterie and white meat. Try it with pizza!

SERVING TEMPERATURE: 10 - 12 °C



Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

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