

ALBINOPIONA

Dignaioli dal 1893



VERDE PIONA sparkling white wine "On the lees"

GRAPES VARIETIES: Rondinella 50% Garganega 50%.

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

YIELD: 100 quintals/hectare.

VINEYARD AGE: 20/25 years.

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

HARVEST: mid-September, to retain natural acidity of grapes.

VINIFICATION: a sparkling white wine achieved through refermentation on its lees in the bottle, without disgorgement. It originates from the refermentation in the bottle of a base wine made through white wine vinification of these two indigenous grapes varieties. The second fermentation takes place in the bottle in spring and confers its typical perlage to this wine. As it naturally settles on its lees, "sur lies", it achieves complexity and an incredible long-living capacity. It is the result of family Piona's long experience.

ALCOHOL CONTENT: 11,5 - 12% Vol.

ORGANOLEPTIC PROPERTIES

A shiny straw yellow color with fine and persistent perlage. To the nose, it is intense and fragrant, with hints of bread crust and notes of yeast; it is fine and elegant. In the mouth, it is strong and harmonious, sapid and lively, with a slightly bitter and dry background.

THE PRODUCER RECOMMENDS:

Outstanding as an aperitif or combined with "antipasti di terra" starters, such as charcuterie and cheese. Ideal with shellfish, clams and fish-based dishes.

HOW TO SERVE IT:

"Clear" version: keep the bottle in a vertical position not to suspend lees on the bottom. Slowly pour the wine in a jug at the moment of consumption and retain the lees on the bottom.

"Cloudy" version: gently shake the bottle before consumption in order to suspend lees and enjoy the wine aroma at best.

Its exciting fragrance, arising from refermentation in the bottle, will take you to a past time, which is still alive and well present among all the modern sparkling wine production methods – a method which was sagely implemented by its creator, Albino Piona.

SERVING TEMPERATURE: 6 - 8 °C

Azienda Agricola ALBINO PIONA e FIGLI

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