

ALBINOPIONA

Dignaioli dal 1893



ESTRO DI PIONA BIANCO Sparkling Wine Martinotti Charmat Method Brut

GRAPES VARIETIES: Garganega 50% Cortese 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 - end September, to retain natural acidity of grapes.

VINIFICATION: sparkling wine, Martinotti-Charmat method. Grapes are harvested and lightly pressed. The base wine is prepared through a low temperature fermentation to get a fresh and very expressive wine. Then a short refinement in stainless steel tanks follows before the secondary fermentation in autoclave. Slow refermentation and on its lees for some months to enhance its fine and persistent perlage.

ALCOHOL CONTENT: 12% Vol.

ORGANOLEPTIC PROPERTIES

Bright and shiny light straw yellow, a fine and persisting perlage.

To the nose, it is intense with hints of green apple and not too ripe pineapple.

Light spiciness. In the mouth, it is delightful and savory with scents of aromatic herbs, such as sage and thyme.

THE PRODUCER RECOMMENDS:

Recommended as an aperitif and whenever it's time to celebrate! It goes well with all dishes, meat and fish as well, provided they are not too elaborated.

SERVING TEMPERATURE: 6 - 8 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

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