

ALBINOPIONA

Dignaioli dal 1893



ESTRO DI PIONA ROSÉ Sparkling Wine Martinotti Charmat Method Brut

GRAPES VARIETIES: Corvina 80% Rondinella 20%.

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: sparkling wine, Martinotti-Charmat method. Red grapes are harvested and lightly pressed. The light pink must undergoes a low temperature fermentation to get a fine and very fragranced *base 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

An elegant bright and shiny light pink, a fine and persisting perlage.

A refined and extremely elegant bouquet, fresh and intense: you may smell hints of spring flowers.

In the mouth, it is simply fancy, just like a mandala of tastes, fragrant and mineral.

THE PRODUCER RECOMMENDS:

Recommended as an aperitif and whenever it's time to celebrate!

It goes well with light dishes, excellent with sea and lake fish as well, crudités, sushi and fried food.

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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