

ALBINOPIONA

Dignaioli dal 1893



CORVINA - CAMPO MASSIMO I.G.T. VERONESE

GRAPES VARIETIES: Corvina Veronese 100%.

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

YIELD: 80 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 complex wine, ready for ageing. Refinement in French oak barrels for at least 16 months before bottling.

ALCOHOL CONTENT: 13 - 13,5% Vol.

ORGANOLEPTIC PROPERTIES

Ruby red color with grenade motif.

Complex to the nose, the fruit is still well recognizable. You may smell scents of fig leaf, black pepper and balsamic notes.

Dry, still evolving tannin, yet well-balanced thanks to fresh and powerful hints with a background of sweet spices.

THE PRODUCER RECOMMENDS:

As a medium structured wine, it is ideal with first courses of the Veronese tradition, such as tagliatelle with chicken liver, soups and risotto. Outstanding with grilled red meat or roasts.

SERVING TEMPERATURE: 12 - 15 °C

Azienda Agricola ALBINO PIONA e FIGLI

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