

ALBINOPIONA

Dignaioli dal 1893



AZOBÉ ROSSO I.G.T. VERONA

GRAPES VARIETIES: Merlot 70% Corvina Veronese 30%.

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

YIELD: 90 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: grapes are selected, destemmed and not crushed. After a long steeping, fermentation takes place at a low temperature in the first phase – temperature is then increased in the last phase to enhance the utmost extraction of aromas, tannins and coloring intensity. Several replacements and délestages are then carried out to obtain a complex and well-structured wine. Refinement in French oak barrels for at least 24 months before bottling.

ALCOHOL CONTENT: 13,5 - 14% Vol.

ORGANOLEPTIC PROPERTIES

Ruby red color with purple motif.

Complex to the nose: you may smell ripe red berries, cinnamon and balsamic notes. Intense and delightful to the nose. The fruit, still well recognizable, is balanced thanks to a sweet yet evolving tannin.

THE PRODUCER RECOMMENDS:

As a well-structured wine, it is ideal with first courses, such as lasagne, risotti and soups. Excellent with grilled white or red meat, roast, charcuterie and seasoned cheese.

SERVING TEMPERATURE: 16 - 18 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

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