

# ALBINOPIONA

*Dignaioli dal 1893*



## CORVINA - CÀ PALAZZINA I.G.T. VERONA

**GRAPES VARIETIES:** Corvina 100%.

**VINEYARDS:** grapes come from vineyards of own property at Tenuta Cà Palazzina in S. Giorgio in Salici – Sona Verona. Grown on espalier – 5,000 stumps/ha.

**YIELD:** 90 quintals/hectare.

**VINEYARD AGE:** 20/25 years.

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

**HARVEST:** end September – begin October.

**VINIFICATION:** traditional red wine vinification; grapes are destemmed and crushed. After a short cold steeping, alcoholic fermentation at controlled temperature with short daily replacements takes place. At the racking, you get an elegant, fragrant and medium structured wine. Refinement in stainless steel tanks for at least six months before bottling.

**ALCOHOL CONTENT:** 12,5% Vol.

### ORGANOLEPTIC PROPERTIES

*Light ruby red.*

*To the nose, it is fresh and fragrant, with scents of cherry and strawberry.*

*In the mouth, it is spicy, soft and elegant.*

### THE PRODUCER RECOMMENDS:

*As a medium structured wine, it is ideal all the meal round. Recommended with first courses, white meat and lake fish.*

**SERVING TEMPERATURE:** 12 - 15 °C



Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

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