

ALBINOPIONA

Dignaioli dal 1893



CAMPO DEL SELESE CUSTOZA SUPERIORE D.O.C.

GRAPES VARIETIES: Garganega 40% Trebbiano 30% Trebbianello (Tai) 15% Pinot Bianco, Incrocio Manzoni 15%.

VINEYARDS: grapes come from historically family-own vineyards, where the best and longest-lived wines have been obtained ever since.

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. Once destemmed and crushed, a soft pressing takes place. Musts are then carefully cold decanted and alcoholic fermentation at controlled temperature in stainless steel tanks follows. A part of Garganega ferments in French oak barrels and is then blended with the other varieties to settle on its fine lees for at least 12 months.

ALCOHOL CONTENT: 12,5% Vol.

ORGANOLEPTIC PROPERTIES

Straw yellow color with golden motif.

Intense to the nose, it offers scents of apricot and Golden apple; citrus fruits and herbs in the finale.

In the mouth, it is exciting, full, savory and mineral with a slightly toasted note.

THE PRODUCER RECOMMENDS:

Excellent with pumpkin tortelli and with all those dishes requiring a structured white wine.

We recommend to taste it in summer with grilled red meat, such as fillet or Fiorentina steak.

SERVING TEMPERATURE: 10 - 12 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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