

ALBINOPIONA

Dignaioli dal 1893



MERLOT - CÀ PALAZZINA I.G.T. VERONA

GRAPES VARIETIES: Merlot 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: second half of September.

VINIFICATION: traditional red wine vinification; grapes are destemmed and not crushed. After a short cold steeping, alcoholic fermentation at controlled temperature with short daily replacements takes place. At the racking, you get a rich, colored and very fruity wine. Refinement in stainless steel tanks for at least six months before bottling.

ALCOHOL CONTENT: 13% Vol.

ORGANOLEPTIC PROPERTIES

Intense ruby red color.

To the nose, it is fruity with scents of violet, plums and blackberries.

In the mouth, you may perceive red berries; it is soft and complex.

THE PRODUCER RECOMMENDS:

As a structured wine, it goes well with the dishes of the Veronese tradition.

Ideal with red meat and game.

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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