

ALBINOPIONA

Dignaioli dal 1893



GARGANEGA - CÀ PALAZZINA I.G.T. VERONA

GRAPES VARIETIES: Garganega 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: 100 quintals/hectare.

VINEYARD AGE: 20/25 years.

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

HARVEST: end September – begin October.

VINIFICATION: white wine vinification; grapes are destemmed, crushed and put in the press. A soft pressing of the grapes and an accurate cold clarification of the must take place. Fermentation at controlled temperature and ageing on its fine lees in stainless steel tanks for at least six months.

ALCOHOL CONTENT: 13% Vol.

ORGANOLEPTIC PROPERTIES

Straw yellow color.

Scents of white flowers, peach and citrus fruits.

Soft and mineral.

THE PRODUCER RECOMMENDS:

*As a versatile wine, it goes well with light meat- and fish-based dishes.
Outstanding as an aperitif.*

SERVING TEMPERATURE: 8 - 12 °C



Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

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