

ALBINOPIONA

Dignaioli dal 1893



TOA BARDOLINO D.O.C.

Bardolino Toa is a red wine obtained from a selection of our best red grapes in order to get a rich and elegant wine. It stands for the utmost expression of our territory.

GRAPES VARIETES: Corvina Veronese 95% Rondinella 5%

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

YIELD: 80 quintals/hectare

VINEYARD AGE: 20/25 years

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

HARVEST: first half of October, when grapes are fully ripe.

VINIFICATION: careful picking of the grapes, destemming and crushing of most grapes. A little part of the grapes is vinified entire. After a short cold steeping, fermentation takes place at controlled temperature. Several replacements and délestages are then carried out to obtain a fruity wine with a good tannin structure. Refinement in stainless steel tanks for at least sixteen months before bottling.

ALCOHOL CONTENT: 13% Vol.

ORGANOLEPTIC PROPERTIES

Ruby red color with purple nuances. An intense and persuasive fragrance. Hints of redcurrant and cherry, with light spicy notes of pepper. In the mouth, it is direct, fruity, with notes of rhubarb and spices. Dry, with a fine and persistent tannin.

THE PRODUCER RECOMMENDS:

it goes naturally well with the first courses of the Veronese tradition: soups, risotto or fresh pasta. Outstanding with charcuterie and medium-seasoning cheese and white or red grilled meat.

SERVING TEMPERATURE: 15 - 18 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

SEDE AZIENDALE:

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