ALBINOPIONA Dignaioli dal 1893



CUSTOZA D.O.C. ALBINO PIONA

GRAPES VARIETIES: Garganega 30% Trebbiano 30% Trebbianello (Tai) 15% Bianca Fernanda (Cortese) 15% Riesling, Pinot Bianco, Incrocio Manzoni 10%.

VINEYARDS: grapes come from vineyards of own property. They are grown in the most typical areas of this denomination, at different altitudes, expositions and microclimates. Only the combination of all the features of this incredible territory does give origin to our "Custoza Albino Piona". Vineyards grown on espalier – 5,000 stumps/ha.

YIELD: 100 quintals/hectare.

VINEYARD AGE: 20/30 years.

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

HARVEST: begin September - mid October according to the optimal ripeness of the grape varieties.

VINIFICATION: grapes are vinified separately. Once destemmed and crushed, a soft pressing takes place. Musts are then carefully clarified and alcoholic fermentation at controlled temperature follows. It settles on its fine lees in stainless steel tanks for some months. Only at the end of this ageing process, is the Custoza "blend" fulfilled.

ALCOHOL CONTENT: 12,5% Vol.

ORGANOLEPTIC PROPERTIES

A bright straw yellow color with green motif. Intense to the nose, you may smell white fleshed fruit, pear and citrus fruits, such as white grapefruit. Notes of thyme and sage complete it all. In the mouth, it is mineral and delicate, delightful, dry, but not sharp.

THE PRODUCER RECOMMENDS:

Ideal and almost unbeatable with light starters, pasta and rice-based dishes, tortelli and soups. It goes well with white meat, fish salads, grilled vegetables and mushrooms.

SERVING TEMPERATURE: 10 - 12 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

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

SEDE AZIENDALE:

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