Az. Agr. PIONA

di Aluigi Silvana Frazione Rovereto 65/a 15066 Gavi (Al) – ITALIA

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Name of wine Piona

Denomination Gavi DOCG

Grapes variety Cortese

Country of origin Gavi - Piedmont - Italy

Exposition South-West 250/290 mt.

Type of soil Clay with stones

Method of production Guyot, 4300 plants per hectare

Harvest Manual harvesting by hand in

boxes, in the first half of September, with selection of the

best grapes.

Vinification Fermentation, without skin, with

gentle pressing at low

temperature to protect the quality of the grapes from oxidation.

Low temperature fermentation 15-18°C to help develop and preserve the most characteristic

aroma.

Maturation and aging Steel tanks

Tasting notes Straw yellow colors with

greenish reflections, aromas of citrus, grapefruit, cut grass white flowers, dry, fresh, with good sapidity, persistent and

mineral taste.

Serving temperature 10°-12°

Serving suggestion Perfect as aperitif, suitable

with fried fish and shellfish, white

meats, rice and pasta with

vegetables.



