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Azienda Agricola Antonio Dellabianca  
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# Barbera

Denominazione di Origine Controllata

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**Grapes:** mono-crop Barbera

**Vines:** old vines; guyot, mt 1,80 between rows, new vines guyot mt2,50 between rows , 1,00 between each vine, 16-18 buds per vine.

**Terroir** limey clay with a good balance of organic substances

**Yield:** 80-90 q. hectare

**Harvest:** The grapes are hand picked towards the end of September.

**Vinification:** in cement tanks after destemming, skin contact for 8-10 days.

**Ageing:** 3 months in a tank then bottled for at least 40 days.

**Alcohol:** 12% in volume

**Bottle:** bordolese

**Colour:** deep ruby red

**Bouquet:** Vinous, distinct hints of red woodland fruit and mature plums.

**Tasting notes:** tanninic, warming, with notes of mature fruit, a good acidity.

**Serving Temperature:** 16-18°C

**Food Pairing:** Saffron risotto, polenta. braised and roast meats.