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Azienda Agricola Antonio Dellabianca
Pizza Casa Nuova, 3 - Pietra de' Giorgi (PV) - Tel. 0385 85291



Barbera

Denominazione di Origine Controllata

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.