

AD



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



Pinot Rosè

Denominazione di Origine Controllata

Grapes: Pinot nero

Vines: Old vines, guyot pruning, mt 2, 20 between rows, mt 1, 50 between each vine. Buds on each vine 18-20.

Terroir limey clay with marl veining a good balance of organic substances.

Yield: 50 q hectare

Harvest: The grapes are hand picked at the end of August.

Vinification: Soft pressing with a brief contact with the skins (10-12 hours)

Ageing: 3 months in tanks, followed by bottling for at least 40 days

Alcohol: 11,5% in volume

Bottle: Transparent bordolese

Colour: Soft rosy pink

Bouquet: Red currants, raspberries, red fruit

Tasting Notes: Crisp, a good acidity, a balanced sapidity

Serving Temperature: 8-10°C

Food Pairing: Savoury pies, rice salads, courgette flowers and sea food