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



Buttafuoco

Vigna Praposoletto

Denominazione di Origine Controllata

Grapes: Barbera, Croatina, Uva rara

Vines: Old vines: guyot, mt 1,80 between rows, mt 1,00 between vines. 10-18 buds on each vine.

Terroir a medium mix with a good balance of organic substances. Thinning out 7-10%

Yield: 40-50 q hectare

Harvest: The grapes are picked by hand at the beginning of October

Vinification: In cement tanks after destemming skin contact for 15-20 days

Ageing: 3 months in a tank and 18 months in wooden barrels, then bottled for at least 60 days

Alcohol: 13,5% in volume

Bottle: Bordolese

Colour: Garnet Red

Bouquet: sweet spicy hints, red mature fruit, ethereal.

Tasting Notes: a good smoothness and a discrete tannin a well structured wine

Serving Temperature: 18-20°C

Food Pairings: Game and wild fowl dishes with polenta