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



Bonarda

Denominazione di Origine Controllata

Grapes: Croatina, Barbera, Uva Rara

Vines: Guyot, mt 2,50 between rows, new vines guyot mt 1,00 between each vine, 10-18 buds per vine.

Terroir clay and sand with a good balance of organic substances 10-15% thinning of croatina.

Yield: 70-80 q hectare

Harvest: grapes are hand picked during mid September.

Vinification: in cement tanks after destemming, skin contact for 7- 8 days.

Ageing: 3 months in a tank then bottled for at least 50-60 days.

Alcohol: 12% in volume

Bottle: Champagne style

Colour: Intense ruby red with purplish reflections.

Bouquet: Maraschino cherries and raspberries

Tasting notes: Slightly sweet of a good structure with nuances of red fruit.

Serving Temperature: 14-16°C

Food Pairing: typical cotechino with potato puree, salami, risotto