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



Magia

Denominazione di Origine Controllata

Grapes: Mono-crop Riesling italiceo

Vines: Selected old vines; guyot, mt 1,80 between rows, mt 1,00 between vines. 18 buds per vine.

Terroir of medium mix with a good balance of organic substances.

Yield: 6-7 q hectare

Harvest: Hand picked and selected in the vines during the end of September

Vinification: In cement tanks after destemming a soft pressing in cement tanks, 72 hours skin contact

Ageing: In tanks for 3 months then put into bottles for at least 60 days

Alcohol: 12% in volume

Bottle: Bordolese

Colour: Straw yellow with golden reflections

Bouquet: Exotic mature fruit, mature Pippin apples.

Tasting notes: fresh, good balance, harmonious, long persistence

Serving Temperature: 10-12°C

Food Pairing: vegetable based aperitives, delicate starters with fish and vegetables.