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



Buttafuoco

Denominazione di Origine Controllata

Grapes: Barbera, Croatina, Uva rara

Vines: Guyot, mt 2,50 between each row, mt 1,00 between each vine. 10-18 buds per vine.

Terroir limey clay with a good balance of organic substances. 10-15% Thinning of Croatina.

Yield: 70q hectare

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

Vinification: In cement tanks after destemming, skin contact for between 10-12 days.

Ageing: 3 months in a tank, then bottled for at least 60 days

Alcohol: 12% in volume

Bottle: bordolese

Colour: Ruby red with garnet nuances

Bouquet: Small red fruit

Tasting Notes: Smooth with a discrete tannins, a well structured wine.

Serving Temperature: 16-18°C

Food Pairing: Starters with meat sauces and red meats.