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



Pinot Nero

Vigna del Gur

Denominazione di Origine Controllata

Grapes: Mono-crop Pinot nero

Vines: Guyot, mt 2,50 between each row, mt0,90 between each vine. 9-10 buds per vine.

Terroir limey clay with a good balance of organic substances. 7-10% thinning of pinot.

Yield: 70 q hectare

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

Vinification: In cement tanks after destemming, skin contact for between 7 days.

Ageing: in tanks for 3 months followed by 12 months in wooden barrels then bottled for at least 6-8 months.

Alcohol: 13,5% in volume

Bottle: bordolese

Colour: Garnet Red

Bouquet: Sweet spicy hints, red mature fruit, tobacco, ethereal.

Tasting notes: Dry, mellow, well balanced.

Serving Temperature: 18-20°C

Food Pairing: Brasato, game and wild fowl dishes with polenta.