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Azienda Agricola Antonio Dellabianca
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Barbera

Vigna La Graziosa

Denominazione di Origine Controllata

Grapes: mono-crop barbera vines

Vines: Old vines; guyot pruning, mt 1,80 between rows, mt 1,00 between each vine; new vines: guyot pruning mt 2,50 between rows, 1.00 between each vine. 16-18 buds per vine.

Terroir limy clay with a good balance of organic substances.

Yield: 50-70 q hectare

Harvest: Grapes are hand picked at the end of September.

Vinification: in cement tanks after de-stemming skin contact for 8-10 days

Ageing: 3 months in tanks followed by 7/8 months in wooden Barrels then bottled for at least 40 days.

Alcohol: 13,5% in volume

Bottle: Bordolese

Colour: garnet Red

Bouquet: spicy with mature red fruit and mature plum nuances

Tasting notes: smooth with a good alcohol balance

Serving Temperature: 18-20°C

Food Pairing: braised meats, game and wild fowl dishes