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



Velluto

Uva Rara IGP

Grapes: Uva Rara 100%

Vines: Guyot pruning, mt 2,50 between rows, mt 1,00 between each vine. Buds per vine 10-12.

Terroir clay and sand with a good balance of organic substances.

Yield: 50-60 q hectare

Harvest: Grapes are hand harvested during mid September, only during the most favourable years.

Vinification: In cement tanks after being de-stemmed, maceration for 6-7 days

Ageing: In tanks for 3 months then bottled for at last 50- 60 days.

Alcohol: 12% in volume

Bottle: bordolese

Colour: Deep ruby red

Bouquet: Complex, with marked hints of maraschino cherries and raspberries

Tasting notes: Well structured with slight tannin notes

Serving Temperature: 14-16°C

Food Pairing: Risotto, red meats