



# Pelassa



ROMANTIC WINES OF PIEDMONT

## Lot Nebbiolo d'Alba

*Grape variety:* 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

*Vine-Training system and density:* Guyot, 4800 vines per hectare.

*Altitude:* 330 m above sea level.

*Harvest time:* manual in the second half of October.

*Winemaking:* about 12 days at 26°C. De-stemming, soft pressing of grapes. The must is pumped over on a délastage way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian and French wooden casks with weekly topping up, tastings and analyses to make sure is developing correctly.

*Ageing:* 24 months, 12 months in oak and 12 months in bottle.

*Characteristics:* ruby red colour with garnet reflections. Delicate scent of flower and fruit, strains of wild berries like strawberries, raspberries and bilberries on a pleasantly spicy base. Dry taste but velvety, harmonious and very persistent at the same time; it is a very well balanced wine. It has class and style.

*Food pairing:* a wine for drinking with all courses of the meal, it offers his best expression when served with reach and tasty dishes, like fresh pasta and meat dishes. Excellent with fondue.

#### *Packaging information*

Code EAN/bottle: **8033564390036**

Code EAN/case: **8033564390531**

Cod. customs: **22 04 2162**

Bottles per case: **6**

Cases per pallet 80x120: **110 = 11 x 10**

Dimensions case (cm): (l) **31** x (w) **25** x (h) **17,5**

Glass weight (g): **430**

Case weight (kg): **7,4**

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JOHANN SEBASTIAN  
BACH

*Brandenburg Concertos*



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