



Pelassa



ROMANTIC WINES OF PIEDMONT

Riserva Barolo



GAMBERO ROSSO
"Two Glasses" 2016



WINE ENTHUSIAST 92 points

MAGAZINE

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

Vine-Training system and density: Guyot, 5000 vines per hectare.

Altitude: 320 m above sea level.

Harvest time: manual in the second half of October.

Winemaking: the Barolo RISERVA is produced only in the best vintages and with the best grapes. The winemaking is traditional with fermentation of about 15/20 days at 26°C. De-stemming, soft pressing of the grapes, the must is pumped over on a déstage 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 oak barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 5 years, 2 of which in oak.

Characteristics: brilliant garnet red colour. Powerful and decisive tannins, splendidly mellowed, mouth-filling and persistent on the palate. Extremely long-lived, this is a velvety, rich, elegant wine.

Food pairing: perfect with pasta dishes with game sauces, roasted and braised red meat, wild boar stew, mature and blue cheeses. Superb with truffle. It is best to decant and serve at 18°C.

Awards: Gambero Rosso - Two Glasses; Wine Enthusiast Magazine 92 Points.

Packaging information

Code EAN/bottle: 8033564390135

Code EAN/case: 8033564390630

Cod. customs: 22 04 2162

Bottles per case: 6

Cases per pallet 80x120: 95 = 19 x 5

Dimensions case (cm): (l) 26,5 x (w) 17,5 x (h) 31

Glass weight (g): 575

Case weight (kg): 8,3



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