



# Pelassa



ROMANTIC WINES OF PIEDMONT

## Corte Enrichetta Langhe Doc

*Grape variety:* Barbera, Nebbiolo.

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

*Altitude:* 330 m above sea level.

*Harvest time:* manual beginning/half October.

*Winemaking:* about 7/8 days at 25/26°C.

De-stemming, soft pressing of the grapes. Mycroxigenation in order to soften the tannins and to elevate the nose. After the malolactic fermentation the wine is stored in steel tanks and then in bottles.

*Ageing:* 12 months in stainless steel.

*Characteristics:* ruby red colour with slightly violet shades; vinous e fruity bouquet. Pleasant taste, elegant e persistent and particular harmonious wine.

*Food pairing:* wine to be drunk all through the meal, excellent with pasta, cheeses and red meats.

*Awards:* Gambero Rosso - Best wine for value; Gambero Rosso - Two Glasses.

*Packaging information*

Code EAN/bottle: **8033564390050**

Code EAN/case: **8033564390555**

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**

*Enjoy it while listening to*

FRANZ

SCHUBERT

*Symphony No.8, "Unfinished"*



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