



Pelassa



ROMANTIC WINES OF PIEDMONT

Riserva Roero Antaniolo

Robert Parker

WINE ADVOCATE

92 VINTAGE
2016

91 VINTAGE
2017

Here's a wine that will surely attract those looking for a Barbaresco or Barolo alternative. Made from the same Nebbiolo grape (actually a blend of Michet, Lampia and Rosé clones), the Pelassa 2016 Roero Riserva Antaniolo shows excellent depth and linearity. Dark cherry, cassis, licorice, blood orange and toasted aniseed underline the varietal purity of this classic vintage. The wine is structured, but not excessively so, with a polished and smooth finish.

The Pelassa 2017 Roero Riserva Antaniolo shows some hot-vintage ripeness with dried strawberry and raspberry confit. These aromas add to the soft contours and pliable personality of this Nebbiolo from the popular Roero region. The wine offers a lot of fruit intensity, especially on the bouquet, with softly integrated tannins. I would suggest drinking this Riserva within the next 10 years to catch it while that primary fruit is freshest.

Grape variety: 100% Nebbiolo in its Michet, Lampia and Rosé 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: traditional fermentation of about 15 days at 26°C.

De-stemming, soft pressing of the grapes. The must is pumped over on a *déla-stage* 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 and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 30 months, 18 months in oak, barrels and 12 months in bottle.

Characteristics: wine with ruby tonalities of different intensity, fragrant scent with fruity strains of strawberry, cherry, spices and undertones of liquorice. The taste is dry and decisive, justly tannic and fullbodied. These and other features make it listed among the wines calling for maximum attention.

Food pairing: excellent with fully flavoured dishes; it goes well with roasted red meats, especially with game.

Awards: Robert Parker The Wine Advocate - Gambero Rosso - Two Glasses; Wine Enthusiast Magazine 90 Points.

Packaging information

Code EAN/bottle: 8033564390029

Code EAN/case: 8033564390524

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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Piano Trios

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