



Pelassa



ROMANTIC WINES OF PIEDMONT

San Pancrazio Barbera d'Alba Superiore

Decanter
WORLD WINE AWARDS 2016
BRONZE MEDAL



Grape variety: 100% Barbera.

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

Altitude: 330 m above sea level.

Harvest time: manual in the middle of October.

Winemaking: about 8/10 days at 26/27°C.

De-stemming, soft pressing of the 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 French and Slavonian wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

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

Characteristics: ruby red colour; deep and fragrant bouquet with ripe berry fruit and vanilla taste; full bodied, well balanced, soft and round taste. It has good persistence and sapidity; it is an exceptionally classy wine.

Food pairing: ideal with the fresh egg pasta piemontese, excellent served with roasted red and white meats, and strong cheese.

Awards: Gambero Rosso - Two Glasses; Decanter; Gambero Rosso - 100 Best Value for Money Wines.

Packaging information

Code EAN/bottle: **8033564390043**

Code EAN/case: **8033564390548**

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

ČAJKOVSKIJ

Concerto for Piano and Orchestra
No.1 D flat major



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