



Pelassa



ROMANTIC WINES OF PIEDMONT

San Vito Roero Arneis

“Best buy” 2017



Decanter
WORLD WINE AWARDS 2016
BRONZE MEDAL



SIMPLE AND FRESH. BREEZY WHITE FLOWER AND PEACHY FLAVOURS ADD A LOVELY FLESHINESS TO TEXTURE, WHICH IS FURTHER COMPLEMENTED BY CRISP, BRIGHT ACIDITY.

Grape variety: 100% Arneis.

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

Altitude: 330 m above sea level.

Harvest time: manual in the middle of September.

Winemaking: fermentation is for about 12 days at 16°C. The wine remains from 4 to 6 months on the fermenting yeasts before being bottled.

Ageing: for two months in the bottle.

Characteristics: made from Arneis grapes, which are grown in the vineyard situated in San Vito di Montà Alba. Straw yellow in colour, it has a delicate, inviting, complex, floral scent recalling broom and chamomile, with a delicate scent of honey and cooked white fruits. On the palate it is dry and harmonious. It has a pleasing acidity which gives freshness and persistence. It has a particular, natural minerality, typical for Arneis from Montà d'Alba. Due to its complexity Roero Arneis has often been described as a White Barolo.

Food pairing: it is a wine which can accompany every course. It is excellent as an aperitif, or with “hors d'oeuvres” and fish.

Awards: Decanter WWA Bronze Medal; Gambero Rosso - Between the best 50 wines for value; Gambero Rosso - Two Glasses.

Packaging information

Code EAN/bottle: **8033564390067**

Code EAN/case: **8033564390562**

Cod. customs: **22 04 2138**

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): **500**

Case weight (kg): **7,9**

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Le Nozze di Figaro



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