

Pelassa



ROMANTIC WINES OF PIEDMONT

LA RENA

VINO SPUMANTE BRUT
MILLESIMATO

Vine-Training system and density: Guyot, 4900 vines per hectare.

Altitude: 330 m above sea level.

Soil: red sand with gravel.

Harvest: handpicked grapes are destemmed and put in the press with about one-third whole bunches to “help the drainage and give nice texture”. The juice is left for 36-48 hours at 14°C for settling. Harvest time between end of August and beginning of September.

Winemaking: fermentation for about 12 days at 16°C.

Ageing: in stainless steel tanks at temperature controlled, in contact with fine lees.

Prise de mousse (sparkling process): the second fermentation takes place in stainless steel tanks (cuvée close) at temperature controlled with indigenous selected yeasts and lasts about 90 days. Bottle refinement: roughly two months.

Characteristics: made from Arneis grapes, it has a nice acidity which gives freshness and persistence with a particular, natural salinity, typical for Arneis from Montà d’Alba.

Service temperature: we recommend to serve at 6-8 °C (43/47 °F) in “tulip”-shaped crystal glasses to fully appreciate its aromas and fine perlage.

Packaging information

Code EAN/bottle: **8033564390197**

Code EAN/case: **8033564390692**

Bottles per case: **6**

Residual Sugar: **7 g/l**



Titolo: La Rena - Multiplo originale d'autore -
e pressamente eseguito da Dante per Daniele Pelassa

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