



Pelassa



ROMANTIC WINES OF PIEDMONT

Mario's

Grape variety: 75% Merlot 25% Barbera

Vine-Training system: Guyot and spurred cordon.

Altitude: 330 m above sea level.

Harvest time: 15th of September - 15th of October.

Winemaking: about 7/8 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. The malolactic fermentation is done in steel tanks just after harvest time.

Characteristics: ruby red colour with violet shades; fruity, fragrant, persistent bouquet with suggestion of cherry, redcurrant and apricot. Soft and persistent taste, full bodied, well balanced and round taste; this is a classy wine.

Food pairing: excellent with pizza, grilled and roasted meats, game, stews and Italian "hors d'oeuvres".

Packaging information

Code EAN/bottle: **8033564390098**

Code EAN/case: **8033564390593**

Cod. customs: **22 04 2184**

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): **410**

Case weight (kg): **7,3**



Enjoy it while listening to

WOLFGANG AMADEUS

MOZART

*Concerto for Piano and Orchestra
No.25 C major*

Copyright © 2024 Azienda Agricola Daniele Pelassa. All Rights Reserved

Azienda Agricola Daniele Pelassa

Casali Castellero, 2 - 12046 Montà d'Alba (CN) ITALIA - tel. +39 0173.976130

P.iva 02915690040

pelassa@pelassa.com

www.pelassa.com