



Pelassa



ROMANTIC WINES OF PIEDMONT

Piemonte oltre



VINTAGE 2021

Grape variety: 90% Merlot, 10% Barbera.

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

Altitude: 330 m above sea level.

Harvest time: manual partially at the beginning of October and part about 15/20 days later.

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. When alcoholic fermentations of both selections are completed the wines are assembled for the malolactic fermentation; OLTRE mature 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 and 12 months in bottle.

Characteristics: deep red with purple tones in the beginning, changing to garnet red throughout its aging process. The bouquet brings out notes of berries, marmalade, violets. Very structured and extremely elegant and harmonic, becomes more complex over the years.

Food pairing: perfect with the classical fresh egg pasta piemontese, with braised, wild boar and aged cheeses.

Packaging information

Code EAN/bottle: **8033564390128**

Code EAN/case: **8033564390623**

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

ANTONÍN
DVORÁK

*"From de New World"
Symphony No.9*



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