



# Pelassa



ROMANTIC WINES OF PIEDMONT

## Roero Riserva S.....i

*Robert Parker*  
WINE ADVOCATE

91 VINTAGE 2017

92 VINTAGE 2016



**WINE ENTHUSIAST.**  
MAGAZINE

91 PTS. VINTAGE 2019

VINTAGE 2020

92 VINTAGE 2019

91 VINTAGE 2017

*Grape variety:* 100% Nebbiolo from MGA "Sterlotti" in Montà d'Alba (CN)

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

*Altitude:* 340 m above sea level.

*Harvest time:* manual in the second half of October.

*Winemaking:* traditional fermentation in Oak vats for about 15 days at 26°C. Destemming, 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.

*Ageing:* After the malolactic fermentation the wine mature in Austrian traditional botti of 25 hl for about 12 months with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

*Characteristics:* the vineyards situated in the MGA STERLOTTI that gives a particular structure with an elegant verticality due to the sandy/gravel soil.

*Imballo*

Cod. EAN/bottle: 8033564390029

Cod. EAN/carton: 8033564390524

Cod. doganale: 22 04 2162

Bottiglie per cartone: 6

Cartoni per pallet 80x120: 110 = 11 x 10

Dimensioni cartone (cm): (l) 26,5 x (w) 32 x (h) 17,5

Peso vetro (g): 575

Peso Cartone (kg): 8,3



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