



Pelassa



ROMANTIC WINES OF PIEDMONT

Mario's

Grape variety: Arneis, Favorita, Chardonnay.

Vine-Training system: Guyot and spurred cordon.

Altitude: 330 m above sea level.

Harvest time: September.

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

Ageing: for two months in the bottle.

Characteristics: made from vineyards situated in the Region. Straw yellow in colour, it has an aromatic bouquet with a hint of citrus and exotic fruit. The taste is fresh and graceful.

Food pairing: best served with hot and cold starters, excellent with all types of fish and crustaceans.

Packaging information

Code EAN/bottle: **8033564390104**

Code EAN/case: **8033564390609**

Cod. customs: **22 04 2183**

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

FRANZ JOSEPH

HAYDN

Symphony No.60 C major "The Distracted"

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