



# Pelassa



ROMANTIC WINES OF PIEDMONT

## Mario's

*Grape variety:* Barbera, Merlot, Cabernet Sauvignon.

*Vine-Training system:* Guyot and spurred cordon.

*Altitude:* 330 m above sea level.

*Harvest time:* 15<sup>th</sup> of September - 15<sup>th</sup> 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*

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