



Pelassa

ROMANTIC WINES OF PIEDMONT

Barolo

Robert Parker
WINE ADVOCATE



93 VINTAGE 2015

93 VINTAGE 2016

The classic Pelassa 2015 Barolo reveals a rich, open-knit fabric with dark fruit tones. The aromas are presented in a broad-brush pattern with sweeping aromas of blackberry, forest floor, licorice and ferrous earth. This wide-angle view is a commonly found characteristic in Nebbiolo from this warm, dry and sunny vintage. The wine saturates the palate, but the elegant tannins and the grape's natural acidity add a lively kick.

Here's a wine that shows the dark berry fruit, smoke, tar and licorice of a classic Nebbiolo. The Pelassa 2016 Barolo reveals tart cherry and dried blackberry, with delicate background tones of smoke, tar and powdered licorice. There are touches of rusty nail and candied lilac as well. This is a steady and nicely balanced Barolo that has just started its bottle evolution, and that should continue well beyond the 10-year mark.

VINTAGE 2016

Sweet berries and strawberries with notes of smoke and slate. It's medium-to full-bodied with chewy, creamy tannins. Needs time to soften, but impressive. Try after 2023.

葡萄品种：100%内比奥罗Nebbiolo。

种植方式及密度：居约式；5,000株/公顷。

葡萄园平均海拔：350米。

采摘时间：10月下旬，全手工采摘。

酿造工艺：这是一款传统风格巴罗洛葡萄酒，在26℃下发酵15-20天。去梗轻压破皮，淋皮以萃取更多的色素和风味物质；酒精发酵完成后，导入斯洛文尼亚和法国橡木桶中熟成，并每周添液、品鉴及监控葡萄酒的发展状态。

陈酿时间：3年。其中橡木桶陈酿2年，装瓶陈酿1年。

风格特点：漂亮的石榴红色；花香袭人，干花和野玫瑰的清香与沥青气息遥相辉映，相辅相成；口感饱满，果味成熟，单宁如天鹅绒般顺滑，结构尤为平衡，充分展现了该酒酒体强劲与口感饱满的特点。

配餐建议：烤红肉及烤肉串；红白肉法式料理；松露。建议醒酒，最佳适饮温度18℃。

获奖情况：《大红虾》——两杯奖；

《醇鉴》——金；

《葡萄酒爱好者》——90分；

Packaging information

Code EAN/bottle: 8033564390012

Code EAN/case: 8033564390517

Cod. customs: 22 04 2162

Bottles per case: 6

Cases per pallet 80x120: 95 = 19 x 5

Dimensions case (cm): (l) 26.5 x (w) 17.5 x (h) 31

Glass weight (g): 575

Case weight (kg): 8,3

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