



Pelassa



ROMANTIC WINES OF PIEDMONT

Antaniolo Roero Antaniolo

安东尼奥罗埃洛珍藏红

Robert Parker
WINE ADVOCATE



92 VINTAGE 2016

Here's a wine that will surely attract those looking for a Barbaresco or Barolo alternative. Made from the same Nebbiolo grape (actually a blend of Michet, Lampia and Rosé clones), the Pelassa 2016 Roero Riserva Antaniolo shows excellent depth and linearity. Dark cherry, cassis, licorice, blood orange and toasted aniseed underline the varietal purity of this classic vintage. The wine is structured, but not excessively so, with a polished and smooth finish.

91 VINTAGE 2017

The Pelassa 2017 Roero Riserva Antaniolo shows some hot-vintage ripeness with dried strawberry and raspberry confit.

These aromas add to the soft contours and pliable personality of this Nebbiolo from the popular Roero region. The wine offers a lot of fruit intensity, especially on the bouquet, with softly integrated tannins.

I would suggest drinking this Riserva within the next 10 years to catch it while that primary fruit is freshest.

VINTAGE 2017

Fruity and easy with plenty of tannins and lots of cherry, cream and toffee undertones. It's medium-bodied with an abundance of ripe fruit that is slightly jammy, yet fresh and delicious. Drink now.

葡萄品种：100%内比奥罗Nebbiolo。

种植方式及密度：居约式；4800株/公顷。

葡萄园平均海拔：330米。

采摘时间：10月下旬，全手工采摘。

酿造工艺：26℃下常规发酵15日左右。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，在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：30个月。其中橡木桶陈酿18个月；装瓶陈酿12个月。

风格特点：宝石红色；花香中夹杂着丰富果香，如草莓、樱桃和香料味，还泛着一丝甘草气息；口感呈干型，酒体饱满，单宁充沛。

配餐建议：风味浓郁型料理；烤红肉，尤以烤野味最适宜。

获奖情况：《大红虾》——两杯奖；
《葡萄酒爱好者》——90分。

Packaging information

Code EAN/bottle: 8033564390029

Code EAN/case: 8033564390524

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

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Azienda Agricola Daniele Pelassa

Casali Castellero, 2 - 12046 Montà d'Alba (CN) ITALIA - tel. +39 0173.976180

P.iva 02915690040

pelassa@pelassa.com

www.pelassa.com