



# Pelassa



ROMANTIC WINES OF PIEDMONT

## San Pancrazio Barbera d'Alba Superiore

*Robert Parker* 90 VINTAGE 2020  
WINE ADVOCATE

92+ VINTAGE 2017

91 VINTAGE 2019



*The Pelassa 2017 Barbera d'Alba Superiore San Pancrazio is a delightfully fruit-driven wine packed tight with black currant, summer plum and Morello cherry. Despite the darkness of the fruit, the wine surprises with its bright, high-energy personality. As it opens in the glass, you might find savory tones of spice, forest floor and truffle-infused earth. The finish is dry, but the quality of fruit is deceptively sweet and soft. This wine offers terrific value.*

*An approachably priced release of about 25,000 bottles, the Pelassa 2019 Barbera d'Alba Superiore San Pancrazio shows a pretty and elegant side to this versatile and food-friendly red grape from Piedmont. The wine opens to notes of wild berry, sour cherry and plum.*

*Those tangy fruit notes are followed by fresh acidity and a lightweight style that gives this wine classic lines and an immediate appeal.*

VINTAGE 2021

VINTAGE 2017

*Plenty of sweet-berry and citrus aromas and flavors. Medium-to full-bodied with bright acidity and a delicious, creamy finish. Tangy at the end. Drink now.*

*Grape variety:* 100% Barbera.

*Vine-Training system and density:* Guyot, 4800 vines per hectare.

*Altitude:* 330 m above sea level.

*Harvest time:* manual in the middle of October.

*Winemaking:* about 8/10 days at 26/27°C.

*De-stemming, soft pressing of the grapes. The must is pumped over on a délastrage way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in French and Slavonian wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.*

*Ageing:* 24 months, 12 months in oak, barrels and 12 months in bottle.

*Characteristics:* ruby red colour; deep and fragrant bouquet with ripe berry fruit and vanilla taste; full bodied, well balanced, soft and round taste. It has good persistence and sapidity; it is an exceptionally classy wine.

*Food pairing:* ideal with the fresh egg pasta piemontese, excellent served with roasted red and white meats, and strong cheese.

*Packaging information*

Code EAN/bottle: **8033564390043**

Code EAN/case: **8033564390548**

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**

*Enjoy it while listening to*

ČAJKOVSKIJ

*Concerto for Piano and Orchestra  
No.1 D flat major*



Copyright © 2024 Azienda Agricola Daniele Pelassa. All Rights Reserved

Azienda Agricola Daniele Pelassa

Casali Castellero, 2 - 12046 Montà d'Alba (CN) ITALIA - tel. +39 0173.976130

P.iva 02915690040

pelassa@pelassa.com

www.pelassa.com