



Pelassa



ROMANTIC WINES OF PIEDMONT

Corte Enrichetta Langhe Doc

Robert Parker
WINE ADVOCATE

91 VINTAGE 2017

A blend of Barbera and Nebbiolo, the Pelassa 2017 Langhe Corte Enrichetta is a lovely wine with pretty inner poise and grace.

The bouquet has a strong floral signature with violets, hints of wild rose and peach blossom too.

The wine is compact and streamlined, but you shouldn't underestimate that long, silky finish.

Corte Enrichetta is an elegant and tender wine to enjoy when you don't have a care in the world.

This is a terrific bottle that makes me want to reach for a second glass (and a third). You can't beat this excellent value.

90 VINTAGE 2019

The Pelassa 2019 Langhe Corte Enrichetta is a blend of Barbera and Nebbiolo that shows some of the dark fruit of the first grape and the linear sharpness and elegance of the second.

This is a fun-drinking (and well-priced) red wine to pair with pork or veal. The bouquet offers dried violets and lilac, wild berry, tar and spice.

Grape variety: Barbera, Nebbiolo.

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

Altitude: 330 m above sea level.

Harvest time: manual beginning/half October.

Winemaking: about 7/8 days at 25/26°C.

De-stemming, soft pressing of the grapes. Mycroxigenation in order to soften the tannins and to elevate the nose. After the malolactic fermentation the wine is stored in steel tanks and then in bottles.

Ageing: 12 months in stainless steel.

Characteristics: ruby red colour with slightly violet shades; vinous e fruity bouquet.

Pleasant taste, elegant e persistent and particular harmonious wine.

Food pairing: wine to be drunk all through the meal, excellent with pasta, cheeses and red meats.

Packaging information

Code EAN/bottle: **8033564390050**

Code EAN/case: **8033564390555**

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

FRANZ
SCHUBERT

Symphony No.8, "Unfinished"



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