



Pelassa



ROMANTIC WINES OF PIEDMONT

Mario's

Vine-Training system: Guyot and spurred cordon.

Altitude: 330 m above sea level.

Harvest time: September.

Winemaking: fermentation is for about 12 days at 16°C. The wine remains for 4 months on the fermenting yeasts before being bottled.

Ageing: for two months in the bottle.

Characteristics: made from vineyards situated in the Region. Straw yellow in colour, it has an aromatic bouquet with a hint of citrus and exotic fruit. The taste is fresh and graceful.

Food pairing: best served with hot and cold starters, excellent with all types of fish and crustaceans.

Packaging information

Code EAN/bottle: **8033564390104**

Code EAN/case: **8033564390609**

Cod. customs: **22 04 2183**

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

FRANZ JOSEPH

HAYDN

Symphony No.60 C major "The Distracted"

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