



Pelassa



ROMANTIC WINES OF PIEDMONT

Moscato d'Asti

Grape variety: 100% Moscato.

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

Altitude: 330 m above sea level.

Harvest time: 10th/15th of September.

Fermentation: about 4 days, at 16°C.

Characteristics: golden yellow colour with a good intensity; elegant and aromatic bouquet typical of Moscato grape. Sweet, round flavour, well balanced and rich wine.

Food pairing: it is wine to be drunk at the end of the meal with dessert or alone, as a wine for peaceful moments, for friendly conversation.

Interesting combination with good cheese like Gorgonzola or Castelmagno.

Packaging information

Code EAN/bottle: **8033564390081**

Code EAN/case: **8033564390586**

Cod. customs: **22 04 2138**

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): **600**

Case weight (kg): **8,4**

Enjoy it while listening to

GIOACHINO
ROSSINI

La gazza ladra



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