



Pelassa



ROMANTIC WINES OF PIEDMONT

Sot Rosè

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

Altitude: 330 m above sea level.

Harvest time: manual end of September.

Winemaking: after a few hours of maceration on the skins, the most is separated and cooled before alcoholic fermentation takes place at an average temperature of 16°C.

Ageing: the wine is aged in stainless steel vats for a few months and bottled in the following spring.

Characteristics: the wine is a soft cherry-red in colour, the perfume is fresh and pleasant with violets and fruit notes, including raspberry, strawberry.

The flavour is dry, delicate, elegant and well-structured, on the palate the wine is balanced and distinctly fresh, with fine tannins that contribute to its long finish.

Food pairing: Sot Rosè makes an excellent aperitif and is ideal for matching with starters and pasta courses, as well as with all types of pizza; thanks to its softness and its restrained but perceptible acidity, it is delicious with fish, fresh cheeses and vegetable dishes.

Best served at 10-12°C. Although the characteristics of the Nebbiolo ensure quite a long ageing to enjoy its fragrant perfumes we suggest drinking Sot Rosè quite young, in the first 2/3 years.

Packaging information

Code EAN/bottle: **8033564390111**

Code EAN/case: **8033564390616**

Cod. customs: **22 04 2184**

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

FELIX

MENDELSSOHN

Symphony No.4 A major "Italian"



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