



Pelassa



ROMANTIC WINES OF PIEDMONT

San Vito Roero Arneis

Robert Parker
WINE ADVOCATE

91 VINTAGE 2021

89 VINTAGE 2019

90 VINTAGE 2020

From vintner Daniele Pelassa, the 2019 Roero Arneis San Vito has strong elements that remind me of Sauvignon Blanc with those tangy green tomato leaf aromas that you get in cool-climate expressions of the fragrant grape. The Arneis variety tends to be more viscous and less aromatic. Instead, this wine shows bright aromas of citrus, passion fruit and crushed stone.

Certified for sustainable farming protocols, the Pelassa 2020 Roero Arneis San Vito is super bright and cheerful with tonic and energized aromas that pop happily from the bouquet. This is the quintessential aperitivo wine. The freshness of the floral, peach and lemon aromas are fantastic. Bitter almond and dried basil appear on the snappy, refreshing finish. The wine is thin and simple but so much fun. Some 35,000 bottles were made.



VINTAGE 2022

90 VINTAGE 2020

A layered and rather spicy white with pepper, chalk and citrus character. Medium-bodied with apple and pear flavors. Mango in the aftertaste. Drink now.

Grape variety: 100% Arneis.

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

Altitude: 330 m above sea level.

Harvest time: manual in the middle of September.

Winemaking: fermentation is for about 12 days at 16°C. The wine remains from 4 to 6 months on the fermenting yeasts before being bottled.

Ageing: for two months in the bottle.

Characteristics: made from Arneis grapes, which are grown in the vineyard situated in San Vito di Montà Alba. Straw yellow in colour, it has a delicate, inviting, complex, floral scent recalling broom and chamomile, with a delicate scent of honey and cooked white fruits. On the palate it is dry and harmonious. It has a pleasing acidity which gives freshness and persistence. It has a particular, natural minerality, typical for Arneis from Montà d'Alba. Due to its complexity Roero Arneis has often been described as a White Barolo.

Food pairing: it is a wine which can accompany every course. It is excellent as an aperitif, or with "hors d'oeuvres" and fish.

Packaging information

Code EAN/bottle: **8033564390067**
Code EAN/case: **8033564390562**
Cod. customs: **22 04 2138**

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): **500**

Case weight (kg): **7,9**



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