



Pelassa Nebbiolo Lot Rosé PIEDMONT (ITALY)

Located in Montà d' Alba, in the Roero area of Piemonte, the Pelassa family owns 12 hectares of land used for vine cultivation and wine production. The Pelassa family crafts quality wines that reflect the terroir of the land focusing on the grapes best suited for the land. Mario Pelassa first came into the wine industry in his youth travelling around on his bicycle selling various wines to the locals. He shortly upgraded to a motorcycle. At 18 he entered the army where he continued to sell wine to his comrades. After the army, Mario bought his first 5 acres of vineyards and thus the rest is history. His two sons, Davide & Daniele now head up the family winery bringing with them an air of modernization to their family tradition.

Grapes: 100% Nebbiolo

Viniculture: Hand harvested

Alcohol: 14.5% vol.

Appearance: Bright red with varying ruby tones

Nose: Soft cherry, violets and fruit notes

Palate: Dry, delicate, elegant and well-structured. Balanced and distinctly fresh, with fine tannins and long finish. Serve as an aperitif or with fish, pasta or pizza.

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Piedmont Wine Region of Italy

Climate: Piedmont is made up of a variety of climates as it is surrounded on three sides by mountains. The Alpine zone is very cold, the lowlands tend to have cold winters and dry, hot summers, and along the lakes in the region, the climate is mild.

Piedmont is home to two of the most renowned wines in Italy: Barolo and Barbaresco. Both of these sought-after wines are made from the **nebbiolo** grape which is one of the most difficult grapes to cultivate in the world. The other most popular wine in the region is the sparkling wine, Asti, which is semi-sweet and fruity. Other leading wines in the region are: Arneis, Barbera, Dolcetto, Gavi, and Moscato d'Asti.

The **Nebbiolo** grape is known for its structure and tannins. It is very site-specific, and late ripening. Other grapes of note in the region are dolcetto and barbera. The white grapes planted in the region are arneis, cortese (source of Gavi wine), and Moscato (used in Asti).

Barbera wines are usually slightly rustic and these wines are the most common in the area (it's a favorite dinner wine of Piedmont locals). It is juicy, delicious, and a very-easy to drink.