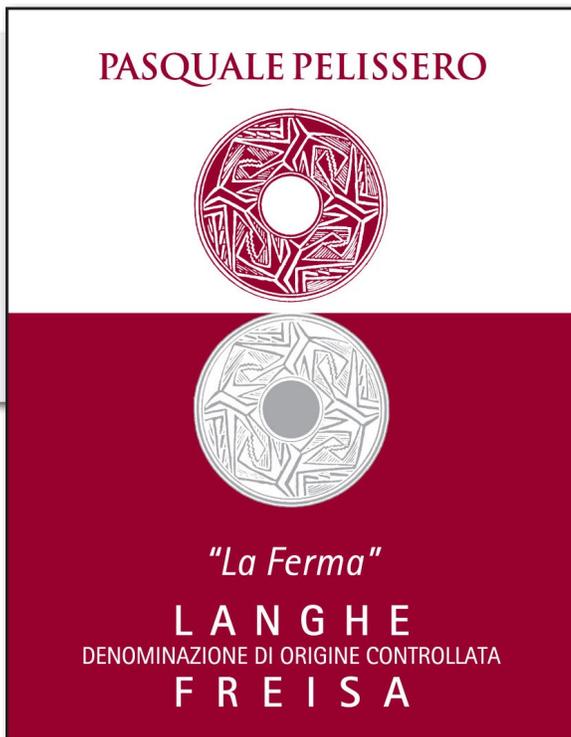


Pasquale Pelissero

Technical Information



Pasquale Pelissero is a tiny, family-owned winery started in a garage by "Papa" Pasquale, one of the first producers in Neive to bottle and sell his own wines. While a conservative wine producer, Pasquale was always open to new winemaking and cellar management techniques. The vineyards are truly a treasure and are often visited by other producers from the area. The cellar sits close to the top of the Bracco San Giuliano hill, completely surrounded by Pelissero vineyards. Since the death of Pasquale in 2007, daughter Ornella has carried on the family tradition, doing everything on her own in the vineyards and cellar, her sole innovation being the acquisition of a temperature-controlled fermentation tank. Their Bracco San Giuliano Barbaresco comes from an 8-hectare parcel at about 400 meters above sea level and is aged exclusively in large botte, whereas the Dolcetto, with its plum fruit and intriguing hints of flint and smoke, is aged in stainless steel. One of the most historical and beautiful places in Neive, the winery's annual production is only around 15,000 bottles.

The estate is a member of a newly formed consortium of Langhe producers called "Biotipicità," founded by producers who all adhere to the "lotta integrata," an Italian regulation governing sustainable farming methods.

Langhe Freisa 'La Ferma'

Vintage: 2012

Size: 750ml

Blend: 100% Freisa

Region: Piedmont - Langhe area

Vineyard: The grapes come from vineyards planted over the last ten years, with East, West and South-West exposures at an altitude of about 400 meters above sea level. 5,500 vines per Ha

Average yield: 9,000 kgs per Ha. Grapes per vine: 1,6 Kgs

Soil: Medium-high slopes. Clayey/calcareous soil

Wine making technique: Harvest occurs during the second half of September when the grapes begin to fade. The grapes are handpicked into small baskets. The vinification is in red and characterized by must pumping over the grape dregs and traditional manual wine crushings. Maceration on the skins is for a few days, but the fermentation can last many weeks at a controlled temperature. Then, thanks to the yeasts, the malolactic fermentation occurs

Refining: One year in tonneaux of French oak. During this period the wine undergoes a series of mixing phases to facilitate the natural refining of the wine

Color: Intense ruby red with hints of garnet

Bouquet: Intense and fruity, with notes of cherry and red fruits

Taste: Persistent elegant and velvety sensations to the mouth. Taste is full and well structured, with a perfect balance of tannins. The alcohol content and the balanced acidity give this wine its own typical personality

Alcohol content: 13,5% alc/vol