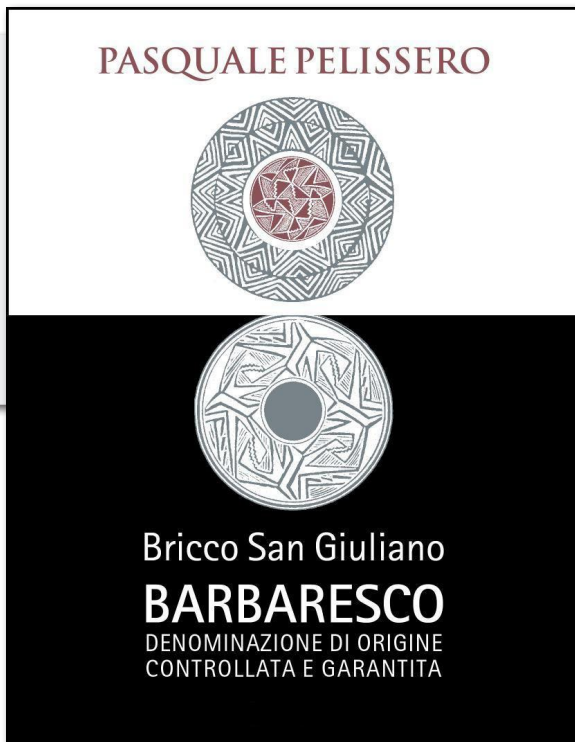


Pasquale Pelissero

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 Bricco 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 Bricco 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.

Barbaresco Bricco San Giuliano

Vintage: 2011

Size: 750ml

Blend: 100% Nebbiolo

Region: Piedmont - Langhe area

Vineyards: These are the oldest vineyards of the Estate, enjoying a southwesterly exposure, situated at an altitude of about 400 meters above sea level. 5,200 vines per Ha
Average yield: 8,000 kgs per Ha. Grapes per vine: 1,5 Kgs.

Soil: Medium-high slopes. Clayey/calcareous soil

Wine making technique: The grapes are carefully selected and handpicked from the end of September till mid-October and put into small baskets. Upon soft pressing of the grapes, a long and traditional maceration follows at a controlled temperature. Once the wine is devatted, the malolactic fermentation takes place. The clarifying process is carried out through many decantation phases

Refining: 24 months in oak barrels, smaller barriques and tonneaux. Bottling during the Summer season, after two years maturing. Bottles are kept into the cellar at a controlled temperature for at least six months

Color: Intense ruby red evolving into garnet reflexes with maturation

Bouquet: Fine and persistent, it evolves into spicy notes with maturation. Among the different and complex sensations, the well balanced forest fruit notes are enhanced by ethereal sensations of boisé and licorice

Taste: Well bodied and dry, with a well-balanced acidity. Smooth and consistent tannins make the product full and round to the palate. The harmonic and persistent aftertaste is characteristic of this varietal and this territory

Alcohol content: 14% alc/vol