



PASQUALE PELISSERO
Wine Passion in Neive

Crosè Vino Rosato

Varietal: 100% Nebbiolo.

Vine cultivation: Guyot.

Vineyard: 10 years old vineyards in the village of Neive at about 400 mt above sea level.

Exposure: southwest.

Soil: clay/limestone soil.

Vinification: separation of the must from the skins after 24 hours to obtain the classic color of "light salmon", followed by fermentation at a controlled temperature of 16 degrees C.

Aging: aged in stainless steel tanks for 3 months before bottling.

Bottling: end of February.

Plants per hectare: 5,000.

Yield per hectare: 90 ql/ha and an average of 1.8 kg per plant.

Acohol content: 13.5%.



0,75 lt.

Azienda Agricola Pelissero Pasquale

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