



PASQUALE PELISSERO
Wine Passion in Neive

Langhe Nebbiolo Simone

Varietal: 100% Nebbiolo.

Vine cultivation: Guyot.

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

Exposure: fresh southwest exposure.

Soil: clay/limestone soil.

Vinification: soft press-release breathing at controlled temperature. Modern alcoholic fermentation designed to obtain a fresh, young and ready drunk wine, with a harmonic taste and a floral and fruity scent.

Aging: aging in steel tanks.

Bottling: March.

Plants per hectare: 5,000.

Yield per hectare: 100 q/ha and an average of 1.8 kg per plant.

Alcohol content: 13.5%.



 0,75 lt.

Azienda Agricola Pelissero Pasquale

Cascina Crosa, 2 - 12057 - Neive (CN) - Italy

Tel. +39 328 2028446 / +39 0173 67376 - Fax: +39 0173 67376

Email: info@pasqualepelissero.com - Web: www.pasqualepelissero.com - P.IVA: 02924190040