



PASQUALE PELISSERO
Wine Passion in Neive

Langhe Arneis Brunet D.O.C.

Varietal: 100% Arneis.

Vine cultivation: Guyot.

Vineyard: 20 years old vineyards in the village of Vezza d'Alba and Canale at about 300 mt about sea level.

Exposure: fresh southwest exposure.

Soil: calcareous, sandy, clayey.

Vinification: soft crushing of the grapes. Alcoholic fermentation under controlled temperature for about 20 days.

Aging: the wine is kept on the yeast in stainless steel vats until bottling.

Bottling: February.

Plants per hectare: 6,500.

Yield per hectare: 100 q/ha.

Alcohol content: 13%.



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