

COLLINESE SALUZZESI *PELAVERGA* D.O.C.

It is said the Pelaverga has been mentioned in 1511, when the Marchesa Margherita di Foix- of Saluzzo Marchesi - gave a present of it to Pope Julius II to thank him for helping her to reject the Spanish soldier. Pope Julius II on drinking it was so enthusiastic, that he required it for his table.

Ernesto Casetta around 1990s, with great interest in this wine, decided to plant new vineyard in pagno village, in the Bronda valley a small area near the Alps chain. Furthermore he engaged himself to obtain the 'Controlled Denomination of Origin ' for the Colline Saluzzesi Pelaverga wine.

Grape varieties: PELAVERGA 100%

Vineyard location: high hillside (300-400 m asl)
sand and stone composition

Vinification

The grapes harvest is made by hand at the end of October

The grapes are de-stemmed and soft crushed.

The fermentation takes place in stainless steel tanks around 7 - 8 days, with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

The wine stays for a short period in stainless steel tanks before the bottling

Tasting Notes:

Light red colour

Delicate bouquet with raspberry and red berries overtones

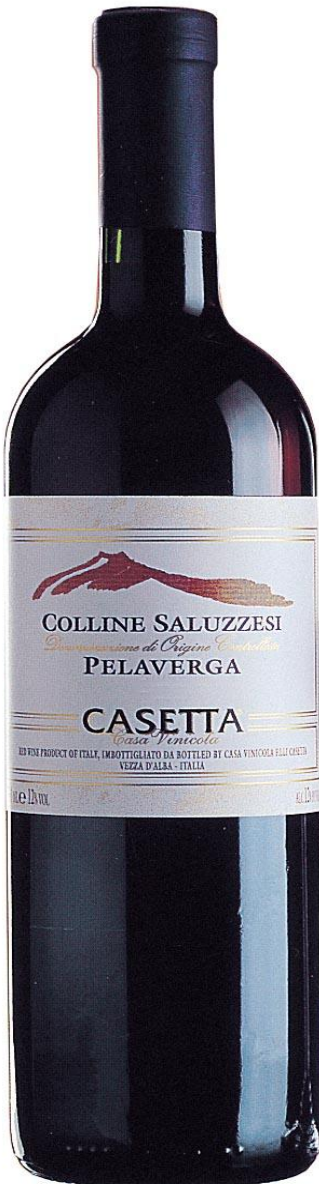
Fresh and fruity in the mouth. Slightly spicy aftertaste

For its lightness- on account of its low alcohol content - can be appreciated also by the most delicate palates

Food pairing:

It is the wine for every kind of dishes, especially with vegetarian food, white meat. Ideal - cool - with fish dishes.

Serving temperature: 14-16°C°



Bottle size

Lt. 0,75



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