TERROIR: THE SENSE OF PLACE IN WINE - IL VALORE DEL LUOGO NEL VINO
Pelissero®
cultivating dreams, harvesting passions
Treiso - Piemonte - Italy - www.pelissero.com

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Our family has always been dedicated to agriculture with a Langa and peasant DNA. We are in Treiso, a township that became independent from Barbaresco in 1957, located in the heart of the production zone of one of the top three Italian DOCG, the Barbaresco, son of King Nebbiolo. It is the grape varietal that more than any others has defined and will continue to define the history of our hills and of the national and international viticulture. We are the heirs of this land and of this vine.

The spirit of continuous research in the vineyard, and afterwards in the cellar, plus passion, commitment and innovative dynamism are our firm bases. A little example are the three tanks where we collect the rains for around 300.000 liters of water that we use – instead of using the public one – to make our treatments into the vines. Without forgetting our agricultural equipment with tractors of the latest generation that permits a remarkable energy saving. And the pensile perennial garden upholsteries made on the last cellar extension, that permit a more natural control of the different building spaces' temperatures. Meanwhile into the cellar, the beginning of a research by selecting an indigenous natural yeast to keep, use and breed for the future years.
And last but not least the conversion we're now adopting, to obtain all our vineyards cultivated with a sustainable agriculture.

All the evolutions and changes we are conducting every day are combined with the pride of having reached the third generation of viticulturists. Our philosophy has not changed, however: we only focus on original varietals that are typical of our land, particularly Nebbiolo, Barbera and Dolcetto, which represent about 85% of our production. All the grapes that we use come from the 42 hectares that we own, which are widespread among the villages of Treiso, Barbaresco, Neive, Neviglie and Alba.
We are able, with the help of knowledgeable colleagues, to directly supervise the entire production cycle, from pruning to marketing and sale of around yearly 250,000 bottles that we sell in more than 60 countries into the world, namely:

Barbaresco docg Vanotu Riserva
Barbaresco docg Vanotu
(this is the dialectal word for the
name Giovanni, Giorgio's grandfather)
Barbaresco docg Tulin
Barbaresco docg Nubiola
Langhe doc Nebbiolo
Langhe doc Rosso Long Now
Barbera d'Alba doc Tulin
Barbera d'Alba doc Piani
Dolcetto d'Alba doc Augenta
Dolcetto d'Alba doc Munfrina
Langhe doc Riesling Rigadin
Le Nature Langhe doc Favorita
Le Nature Vino Rosso Barlet
Le Nature Mosto parzialmente fermentato
Moscato d'Asti docg

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Barbaresco docg Vanotu Riserva 2010
EDIZIONE LIMITATA

Available packagings in exclusive and numbered wooden cases

Site: high part of Cascina Vanotu in the village of Barbaresco

Variety: Nebbiolo 100%

Exposure: south

Altitude: 300 to 350 m

Year of Planting: 1964

Breeding form: gujot

Density of plants per hectare: 4000

First year of production : 2004

Soil: of medium texture with a rich calcareous component suitable for producing very aromatic and varietal wines.

Characteristics: this wine has been conceived in limited edition in order to celebrate our fi rst 50 years of activity and it is already intended to be a collection wine. A Reserve of our most important wine, produced using the grapes of the best part of our vineyard Vanotu, the one replanted in 1964 by Luigi Pelissero around the old farm house. The calcareous soil, with a strong mineral note, is completely exposed south at the altitude of 350 meters, on the natural closure of the hill, therefore protected from eventual cold currents. The undervariety Michet of Nebbiolo assures low yields and the 50 years old vines give to the wine equilibrium, concentration and complexity. The particular microclimate, the use of natural humus as fertilizer and the traditional copper and sulphur based treatments maintain the plant healthy. The pruning in February made when the waning moon, as the elderly people teach, increases the strength of the plant. Vintage 2010. After the double cluster thinning in august and middle September, we have selected the best better fruits during a memorable harvest for the viticulture of the Langhe and we have pressed treaded a few hours after the harvest. After 1000 hours work for little less than one hectare of soil, we have produced 4040.5 litres.

Technical notes: a perfect vintage with regular seasonal course, with moderate humidity and a sunny summer without health problems for the plant. We have arrived to harvest at perfect maturation the 15th October. Then 15 days of traditional maceration in contact with the skins, a small decantation and then to small oak French new barrels of 225 litres in order to rest and develop inside the best wood coming from the Troncais forest. Periodic controls, decants and tastes in order to look after the wine during the nearly four following years, with particular attention to the conservation of the main aromas of fruit and flowers present into the grapes, have revealed an excellent evolution. In May 2017 we passed to the bottling and ageing in bottle.

Tasting sheet: still very intense red ruby wine with scarcely visible the first orange tannic reflexes. Consistency and complexity are immediately evident as they are linked to the great colour deepness and to the remarkable viscosity well perceived whirling the wine in the glass. To the nose all the strength of Nebbiolo comes out with notes of blueberry , camomile, blackberry, vanilla, sage, mint, blackcurrant, red cherries, chocolate, violet, sweet tobacco, raspberry, truffle and many other sensations which only great vines express with the ageing.
The contact with the taste buds expresses the same sensations in a unique agglomerate of saltiness and complexity. The wine results warm, wrapping, tannic, slightly acid with a persistent and dry aftertaste but agreeable and graceful, typical of Nebbiolo cultivated on the hills of Barbaresco.

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Barbaresco docg Vanotu

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15

Site: the Cascina Vanotu extends over three Barbaresco districts: Treiso, Barbaresco (where we also own a small farm house) and Neive

Variety: Nebbiolo 100%

Exposure: south

Altitude: 300 to 350 m

Year of Planting: 1964

Breeding form: gujot

Density of plants per hectare: 4000

First year of production: 1960

Soil: of medium texture with a rich calcareous component suitable for producing very aromatic and varietal wines.

Characteristics: Vanotu is the diminutive in Piedmontese dialect of Giovanni, Giorgio's grandfather and previous owner of this vineyard. Therefore it is a part of our winery to which we are very fond of. Thanks to the particular climate and exposure of this vineyard we can obtain even in poor vintages great character and personality wines.

Technical notes: produced through modern and innovative methods (controlled temperatures, mechanical automatic timed and planned mixing) trying to take into the bottle the maximum exaltation of the varietal characteristics of Nebbiolo grapes.
Aged about two years in barriques (80% of them are new) then 9 months in bottles we aim at creating concentration, fruit, soft tannic complexity. Our aim is to make an innovative wine trying to maintain and exalt the great qualities of Nebbiolo. The first bottled vintage was in 1960.

Tasting sheet: intense wide ruby colour, it expresses fruity notes of raspberry and cherry matched and well harmonized with persuasive woody notes of vanilla. The aromatic framework besides the typical notes of rose is completed by of sage, mint, thyme, camomile constant over the years: a real trademark for this soil. In the mouth it is velvety ample and fills up with sweet and lasting tannins. The great polyphenolic structure of Nebbiolo and the right acid tannic balance of this wine are synonyms of long lasting wine.

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Barbaresco docg Tulin

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15

Site: Cascina Tolino in the villages of Treiso and Neviglie

Variety: Nebbiolo 100%

Exposure: south - south/east

Altitude: 250 to 400 m

Year of Planting: 1950 / 2001

Breeding form: gujot

Density of plants per hectare: 4000 for the part planted in 1950 and 5000 for the part planted in 2001

First year of production: 1994 with the name "Annata" and since 2001 with the name "Tulin"

Soil: of medium mixture with a rich component of mineral microelements as the magnesium, calcium, iron, phosphorus and potassium.

Characteristics: Tulin is the new name, since the 2001 vintage, of the Barbaresco Annata.
After seven years, sustained by the appreciations of public and critics, we have decided to name this wine after the vineyard where the grapes for this wine come from, whose climate, composition of the soil and exposure are of great value.
In local dialect Tulin indicates a small circular metal vessel as commonly used in churches for retention of the melted wax from the candles or distribution of food to the cattle in the stables.
A melting pot of spirituality and handicraft, the soul and hands of Vinegrowers. Tulin is pronounced with the accent on the i.

Technical notes: our aim to take into bottle the grapes characteristics conditions all the operations of transformation and ageing. This wine is produced with modern techniques and tools, but still in traditional way trying to harmonize the austerity of this great vine with the new conceptions of persuasiveness and pleasantness linked to international tastes. Maceration in contact with the skins for about 15 days in steel casks at controlled temperature and, after a period of natural decantation always in steel, the wine passes into wood where it rests for 18/20 months. Then the part, about 50%, aged in oak casks of 50 hl is blended with the other part aged in barrique. This allows us to avoid that an excessive presence of wood further dries this wine. After 9 months in bottles, it is finally released for sale.

Tasting sheet: a vivacious ruby colour. The nose expresses ample and fruity perfumes of magnesium and iron linked to the minerality of soil with well evident varietal notes and a right contribution of wood. The taste features the austerity typical of Nebbiolo completely and persuasiveness, saltiness and the right tannin give the taste a velvety and wrapping frame.

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Barbaresco docg Nubiola

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15

Site: the grapes come from six small lots, too limited to justify an individual selection, scattered over the three villages of Treiso, Barbaresco and Neive.

Variety: Nebbiolo 100%

Exposure: east, south and west depending on the different lots

Altitude: 200 to 400 m

Year of planting: from 1980 to 2004

Breeding form: gujot

Density of plants per hectare: 5000

First year of production: 2001

Soil: different zones in the Barbaresco area with different composition and origin.

Characteristics: it is the last born of our Barbaresco wines. The first bottles date back to 2001. It belongs to an historical, traditional and cultural important denomination and it has got all the strength and complexity a great vine is able to express. The blend Nubiola shows in fact the name with which in the historical treaty of agriculture "De Ruralium Commodorum" (dated 1330) where Pier Dè Crescenzi (a jurist of Bologna) mentions one of the best vines known at that time describing it as a "a sort of black grape called Nubiola… wonderfully vinous and adapted for wine making."
Now we call that grape Nebbiolo (Nubiola is pronounced with accent on the o).

Technical notes: The variety Nebbiolo composing for 100% the Barbaresco wine is the focal point of this wine that we consider the starting Barbaresco, the basis from which to start in order to arrive to the best with our two selections. Due to the different composition of the provenience soils, the wine making techniques and the history we wanted to express with the name, it is a very traditional Barbaresco. It is made in stainless steel tanks at controlled temperature and automatically programmed mixing of the wine dregs, then aged in wood dosing small barriques and big 50 hl oak cask in variable proportion according to the vintage features always with the intent to exalt the Nebbiolo' s variety's characteristics.

Tasting sheet: it has an intense ruby red colour, to the nose it has both fruity and floreal notes that go from the ripe red fruit to the officinal herbs. Soft, tasty, velvety at the same time, leaves on the taste buds a note of sweetness and roundness typical of ripe grape with a slightly dry and astringent closure that distinguishes the Nebbiolo.

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Langhe doc Nebbiolo

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 18

Site: Treiso, Neive and Barbaresco villages

Variety: Nebbiolo 100%

Exposure: south - east - west

Altitude: 200 - 400 m

Year of Planting: all the Nebbiolo vines for Barbaresco planted in more recent years, up to 15 years old age.

Breeding form: gujot

Density of plants per hectare: 5000

First year of production: 1960

Soil: different soils in Barbaresco area.

Characteristics: we produce this wine with the grapes that, according to the vintage, are not suitable for making Barbaresco. Among them, all new planted vineyards bought in the past few years, and consequently considered too young for producing a great Barbaresco.

Technical notes: in vinification we try to exalt the Nebbiolo's characteristics of freshness: macerations are not too long and always temperature controlled. Ageing is made partly in barrique (20/30%) and the rest in 50 hl oak barrels for around 8/9 months. After blending, it rests in the bottle for 2 months and finally commercialized.

Tasting sheet: clear, bright, purple red with evident clearer tannic nuances around the glass edge. Olfactory sensations are persistent, fragrant and wide open exalting the fruit of the wine.
It is also rounded by evident perception of strawberry and raspberry typical in this wine.
Good gustative persistence with the classic light tannin astringency of Nebbiolo, very well rounded by the wood aromas and other flavour components (proteins, salts, trivalent salts).
Lovely finish, persistent and stimulating.

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Langhe doc rosso Long Now

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15 / 18

Site: Cascina Tolino in the villages of Treiso and Neviglie

Variety: Nebbiolo and Barbera in variable percentages

Exposure: south/east - east

Altitude: 300 to 350 m

Year of Planting: 1950 / 2001

Breeding form: gujot

Density of plants per hectare: 4000 for the part planted in 1950 and 5000 for the part planted in 2001

First year of production: 2000

Soil: of medium mixture with a rich component of mineral microelements as the magnesium, calcium, iron, phosphorus and potassium.

Characteristics: the denomination "Langhe d.o.c." embraces grape growing zones and grape varieties among the best in the world. This wine is all produced in a new vineyard bought in 1999 which is located at a short distance from the head winery on the borders of Barbaresco zone. Very steep soil, characterized by the presence of a Palm tree and, due to a matter of districts borders, only half of this land can be devoted to the cultivation of Nebbiolo for the creation of Barbaresco. In the remaining part, also suggestive and unrecognizable without the aid of topographic tools, the Nebbiolo produced cannot become Barbaresco with ageing. Therefore we have decided to blend Nebbiolo to Barbera also present in our estate in order to give life to what was the most historical blend, already very common since our grandparents' times, but undoubtedly very actual and innovative still today.
The name and the label graphic express these characteristics of innovation and internationality to which the blend of these two varieties can lead to.
The name "Long Now" recalls the long living concept and it is the name given by outstanding Californian scientists (the Long Now Foundation) who referred to the special clock designed on the label which is currently exhibited at the Science Museum of London.

Technical notes: wine of innovative conception produced trying to exalt to the maximum the potentialities of these two varietals, grown from relatively old vines.
Colour and acid freshness come from the Barbera while the great aromaticity and tannic strength come from the Nebbiolo. A blend creating soft, persistent and very long ageing wines.
Separate vinification for the two varieties in stainless steel casks at controlled temperature. End of fermentation and prime decantation again in steel then in wood.
Aged in small oak barrels for 15-18 months successively blended before bottling and left resting for 10-12 months in bottle before marketing.
It is an important, austere wine from Langa with big potentialities.

Tasting sheet: the wine colour is violet-bluish almost black and hardly transparent but also lively and particularly pleasant. The impenetrability is also perceived in the nose, with a marked varietal scent and aroma of ripe fruit, blackberry, raspberry and red cherry framing to the slightly fragrance of vanilla. The explosion comes in the mouth, where it is open, fullbodied, velvety and all-embracing.
The savour and elegance of the two varietals combine excellently and appear at their best expression the pleasantness of an unforgettable taste.

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Barbera d'Alba doc Tulin

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15 / 18

Site: Cascina Tolino in the villages of Treiso and Neviglie

Variety: Barbera 100%

Exposure: south/east - east

Altitude: 300 - 350 m

Year of Planting: 2004

Breeding form: gujot

Density of plants per hectare: 5000

First year of production: 2009

Soil: of medium mixture with a rich component of mineral microelements as the magnesium, calcium, iron, phosphorus and potassium.

Characteristics: rich and complex wine produced using vines grafted in 2004 on a surface of around 1,5 hectares. The choice of little productive clones, the use of a little vigorous rootstock as the Rupestris du Lot and the wonderful climatic position of the Tulin vineyard allowed us to reach quickly an unexpected result.

Technical notes: accurate selection in vineyard with double cluster thinning (green harvest) and following hand harvesting. Further selection in cellar before the destemming and crushing.
Fermentation with maceration for about 15 days. Ageing 2 years in wooden barrels and 1 year in bottle.

Tasting sheet: rich and complex wine in which the great characteristics of Barbera are exalted by the perfect union between variety and soil.
The colour is intense and brilliant ruby red almost bluish violet with a great viscosity. To the nose it has the classical notes of stewed fruit, raspberry, red blueberry and the sweet airy vein that release the trivalent alcohols. Savoury taste, full, mineral, acid, tannic, wrapping.

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Barbera d'Alba doc Piani

Available bottle sizes: Litres 0.75 / 1.5 / 3 / 5 / 12 / 15 / 18

Site: Piani hill, located in Ferrere in the village of Treiso

Variety: Barbera 100%

Exposure: west

Altitude: 250 - 350 m

Year of Planting: 1965 / 2005

Breeding form: gujot

Density of plants per hectare: 4000 for the 1965 planting and 5000 for the 2005 planting

First year of production: 1960 (traditionally the name of our Barbera was Ronchi but lately, in year 1990, we called it Piani due to new land purchasing and uprooting).

Soil: medium mixture with a little percentage of a kind of clay very similar to bentonite that makes the soil spongy and very unstable. At the same time, it gives to the grape a good tannic structure.

Characteristics: Piani, the name of the zone where this vineyard is located, in Italian means "flat" and, in fact, the portion of this hill is little steep. This site has always been well known for high quality Barbera production. The elegance of many Barbera (a grape rich in colour and acidity but poor in tannins) from Langhe region is here integrated with a good structure which gives to this wine a particular identity.

Technical notes: the wine is produced with the aim of exalting its own characteristics: vinosity, complexity and persistency. Maceration in stainless steel cask with controlled temperature. Then ageing is about 8-9 months in oak barrels. Afterward it is blended and bottled, resting for a couple of months before being put on sale. Low yields, long maceration and correct oak barrels contribution give to this wine unusual longevity, complexity and importance like the noble Nebbiolo.

Tasting sheet: the colour is red ruby bright and intense; the vivacity makes it tempting. The olfactory sensations are very delicate including blackberry and plum in the beginning and typically vinous in the end. On the whole the olfactory fragrance provides a pleasant and teasing feeling. Saltiness and acidity are in the foreground of this wine that does not hide its polifenolic power. Barbera amplitude is very interesting together with its persistent aftertaste.

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Dolcetto d'Alba doc Augenta

Available bottle sizes: Litres 0.75

Site: Augenta vineyard, located in Ferrere in the village of Treiso

Variety: Dolcetto 100%

Exposure: south - south/west

Altitude: 400 - 420 m

Year of Planting: 1979

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 1960

Soil: basically calcareous with brown, bluish, very hard and compact rocks, characterized by limited cultivating surface

Characteristics: produced in the vineyard surrounding the cellar, in the biggest property of our winery, it is always an important wine thanks to its texture and complexity. Historical flagship wine every year it expresses to its best the great potentialities of Dolcetto grapes. This wine is produced with low yields and in suitable climate conditions, this allows it to exalt fruit, tannic sweetness and a great wine harmony. The dialectal name "Augenta" derives from Latin "Augere" which means "augment", i.e. to make greater as in size, extend or quantity. It seems, as a matter of fact, that long time ago the vines that were cultivated on this side of the hill had superior quality than the average.

Technical notes: the grape, coming from predominantly calcareous soil, confers to the wine great complexity. Therefore it needs better attention and an atypical winemaking for Dolcetto grape: 10/12 days of maceration in temperature controlled cask, cold decantation in stainless steel. Finally, the ageing lasts around 6/7 months in oak barrels of 50 hl in order to harmonize the strong tannins given by the soil. Before going out on the market, the wine needs 2 more months ageing in the bottle.

Tasting sheet: the colour is a deep red ruby vibrant and bright with great structure nuances, inviting and persuasive. Olfactory impressions are pleasant and the delicate sensations are wide and complex, including vinous to fruity sensations. It results into an austere wine with gentle and persuasive feelings. The gustative analysis goes from the saltiness to softer sensations of sweet tannins. Overall, it is emerging a balanced structure and a long persistence.

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Dolcetto d'Alba doc Munfrina

Available bottle sizes: Litres 0.75

Site: Munfrina vineyard, located in Ferrere in the village of Treiso

Variety: Dolcetto 100%

Exposure: south

Altitude: 300 - 400 m

Year of Planting: 1980

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 1984

Soil: medium texture with veins of red sand slightly higher than the local average

Characteristics: Dolcetto is one of the most important wines of our winery. The microclimate of Treiso and its soil (extraordinary for growing Nebbiolo) give to the wine Dolcetto a very good tannic and sweet texture. The result is a balance between important structure and smoothness. The name derives from the old owner, a lady from Monferrato, who laboriously and diligently worked these lands.

Technical notes: wine produced by trying to bring out the best varietal characteristics with the help of technical tools exalting the characteristics of the grape: controlled temperature during fermentation and short maceration of 4/5 days in order to preserve as much as possible fragrance and drinkability. After a cold decanting, it rests in stainless steel cask for 6/7 months, plus 1 month in the bottle.

Tasting sheet: The visual impact is a beautiful purple red very bright. The olfactory analysis reminds of fruit and typical aromas, including red cherry. The taste is a very nice balance among tannins, acidity and alcohol, so that the wine is sapid and pleasant. The aftertaste, slightly bitter, reminds of almonds which is the very typical characteristic of this wine.

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Langhe doc Riesling Rigadin

Available bottle sizes: Litres 0.75

Site: Rigadin vineyard, located in Ferrere in Treiso village

Variety: Riesling 100%

Exposure: North

Altitude: 400 m

Year of Planting: 2010

Breeding form: gujot

Density of plants per hectare: 5000

First year of production: 2015

Soil: sandy, loamy, light and permeable with a very deep limestone substrate.

Characteristics: structured and complex wine with late maturation (around mid-September), atypical looking for this variety. The North-exposure and the height of 400 m. on a very windy side help to give aroma and complexity to the wine.

Technical notes: we try to keep a good leaves coverage until the harvest time in order to prevent sunstrokes and an excessive contact with the warm winds coming from the valley. Harvest around mid-September. Light maceration at a low temperature to give more character and more complexity. Low temperature fermentation with indigenous yeasts and, after the winter season's break in which lies on fermentation yeasts with repeated pumping, is put directly into the bottle where it rests for few months before being put on the market.

Tasting sheet: yellow-green shades with shiny reflections announce a rich and full-bodied wine. Honey aromas, butter, flint, tobacco, tea with fruity notes of apricot, pear, citrus fruits such as lemon and grapefruit, or plants such as thyme, sage, nettles and hawthorn. Structured taste, tasty with a good acidulous and mineral note typical of our sea-origin soils.

Le Nature Langhe doc Favorita

Available bottle sizes: Litres 0.75

Site: nearby Munfrina Vineyard, located in Ferrere in the village of Treiso

Variety: Favorita 100%

Exposure: south/west

Altitude: 350 m

Year of Planting: 1980

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 1984

Soil: medium texture with veins of red sand slightly higher than the local average.

Characteristics: Favorita vine is one of the few typical white grapes from Piemonte. It is very similar to Vermentino grape. Once Favorita was considered a table grape. Then, in the '80s some wineries started to make wine from it, with good results. Wine drinkable when young but also with a good structure, as the vines grow in a solid soil suitable for great Nebbiolo for Barbaresco: complexity and persistency are granted.

Technical notes: Our philosophy is to limit the cellar winemaking operations in order to preserve as much as possible the grape fruits. The fruit cluster is crushed, pressed, left one night decanting at cold temperature and racked and fermented adding selected yeasts. The end of the process is the blending of the wine, one racking, a light filtering and the wine is ready to be bottled.

Tasting sheet: the warm bright yellow shade is index of full ripeness. Primary aromas are strong and little aromatic. It follows olfactory sensations due to the yeasts lysis and ethereal ones as a consequence of the malolactic fermentation. In the mouth the wine has an interesting acidity and elegance that we find again in the aftertaste. The delicate fullness helps to spread the range of feelings and increasing the persistency.

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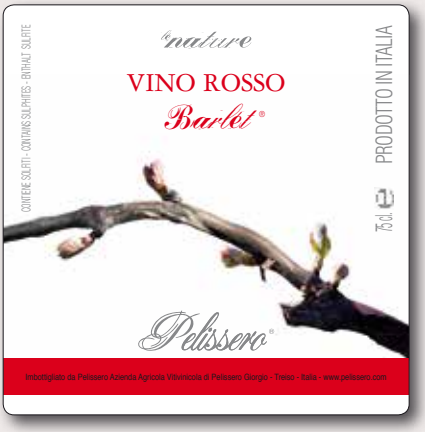
Le Nature Vino Rosso Barlet



Available bottle sizes: Litres 0.75

Site: villages of Treiso, Neive, Barbaresco, Neviglie and Alba

Exposure: south - east - west

Altitude: 200 to 420 m

Year of Planting: depending on the vineyard

Breeding form: gujot

Density of plants per hectare: 4000 to 5000 according to the vineyard

First year of production: the first year was 1984. Since then the denomination has changed and also the labels up to year 2004 when this wine officially took part in Le Nature line.

Soil: different soils from the 4 villages.

Characteristics: New design, new name and a new appellation for this wine included in our range of products in 2004.
We wanted to express our philosophy, our attachment to the Langhe hills and our innovative spirit. Different "Natures" are crafted into this wine: different are the hills from which we gather the grapes, different are the winemaking processes for the single varieties, different are the grape varieties, mainly Barbera but also Dolcetto and Nebbiolo. These aspects represent the multiplicity of the Natures that produce the Vino Rosso Le Nature Barlet which is made by using the more basic grapes year after year: a small Long Now obtained taking into account the entire producing surface of our estate.
The name "Barlet" indicates into the Langa dialect a small barrel with tap which the peasants used to bring with them as refreshment during the tiring hours spent in the country, the socalled "meals wine", table wine.
It is a harmonious and balanced product by which we intend to offer flexibility, elegance and ease at the food-matching moment. It is suitable for daily consumption and nice to enjoy at the "merende sinoire", Piedmont expression to indicate an evening snack.

Technical notes: It is crafted following traditional methods as the other wines of our winery.
We seek the correct dosages of each blending variety in order to maintain the freshness of its savour and its typical features, warranted from the indigenousness of all the grapes.
Then we select the diverse varieties and make the blending only before bottling.

Tasting sheet: ruby red colour. In the mouth the savoury sensations evidence the characteristics of this wine: warm, embracing, pleasant, with the right acidity to denote drinking easiness.

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Le Nature Mosto parzialmente fermentato

Available bottle sizes: Litres 0.75

Site: in locality Ferrere, in the villages of Treiso and Neviglie

Variety: classical of the Langa area as the Moscato grape variety

Exposure: west - east

Altitude: 300 - 400 m

Year of Planting: 1998 / 2016

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 2009

Soil: medium texture with veins of red clay.

Characteristics: fresh and foamy, this wine enters in our range one year before Moscato d'Asti docg. Our business rigor and the willingness to always strive to reach the best, led us to produce 2 different aromatic wines: one is Moscato d'Asti docg, classic and full-bodied. And the other is this Mosto, easier, light and less demanding. This is the reason why we decided to use a different denomination, "Mosto Parzialmente Fermentato", which means a sweet wine, almost a grape must, obtained from a partial fermentation stopped at 5.5% alcohol percentage (must is the technical word showing the grape juice in which sugar has not yet been transformed in alcohol).

Technical notes: After picking up the grapes in 20 kilos cases, we bring it in the cellar where it is destemmed, crushed and pressed at low temperatures. We do all this procedure very quickly so that the aromatic substances are preserved. The first night we must make a natural cold decanting and then it is filtered in order to separate the skins and seeds from the must.
Next step is the formation of foam inside under pressure steel cask, where sugar is transformed in alcohol up to 5.5%. The process ends with under pressure bottling.

Tasting sheet: aromatic wine of the most renowned, beautiful yellow-green colour, with characteristic gold reflections with a persistent frame of little bubbles. The typical aromas are those of white flowers of acacia, passion fruit, honey with the undergrowth mineral notes of salvia, thyme and mint typical of our soils. To the taste it is sapid, agreeable and with a right acid note to contrast the remarkable sugar residual coming from a complete grapes ripen that makes this wine pleasant but intense.

Pelissero®

cultivating dreams, **harvesting** passions

Moscato d'Asti docg

Available bottle sizes: Litres 0.75

Site: our Moscato grape arrives from 3 small parcels of land, into the villages of Treiso and Neviglie

Variety: Moscato 100%

Exposure: south/west - east

Altitude: 300 - 400 m

Year of Planting: 1981 / 1998 / 2016

Breeding form: gujot

Density of plants per hectare: 4000 / 5000

First year of production: 2010

Soil: medium texture with veins of red sand slightly higher than the local average.

Characteristics: the village of Treiso is one of the very few in Langhe region which was called Land of the Four D.O.C, because its territory included Dolcetto doc, Barbera doc, Nebbiolo (Barbaresco) doc and also Moscato d' Asti doc. As well as the classic triptych composed by Dolcetto, Barbera e Nebbiolo (Barbaresco), the forth denomination is Moscato d' Asti.
At the end of 2008 we bought some new plot of vineyard partly cultivated with Moscato d' Asti, from here the decision to follow a new challenge and to begin, very humbly, to enclose this product in our production.

Technical notes: Moscato is an aromatic grape, the very first to be harvested. It is widespread around our hills, above all upon those soils which are less indicated for the classic red grapes. After picking up the grapes in 20 kilos cases, we bring it in the cellar where it is destemmed, crushed and pressed at low temperatures. We do all this procedure very quickly so that the aromatic substances are preserved. The first night we must make a natural cold decanting and then it is filtered in order to separate the skins and seeds from the must. Next step is the formation of foam inside under pressure steel cask, where sugar is transformed in alcohol up to 5,5%. The process ends with under pressure bottling.

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