



ROMANTIC WINES OF PIEMONTE

BAROLO *San Lorenzo* di Verduno

Robert Parker
WINE ADVOCATE

93 VINTAGE 2014

This pretty Barolo opens to soft earthy and fruity aromas, and it builds slowly in intensity. The Pelassa 2014 Barolo San Lorenzo di Verduno is a little more territory-driven than the warmer 2015 vintage that I tasted at the same time. The 2015 vintage is more exuberant and fruit-forward, but the 2014 peels back carefully to reveal dusty mineral, forest berry, licorice, smoke and tar. The presentation is incredibly fragile and delicate.

93+ VINTAGE 2015

The Pelassa 2015 Barolo San Lorenzo di Verduno shows a candid fruit characteristic with pretty contours of cassis, licorice and blood orange. The wine opens beautifully in the glass, showing an inviting and open personality that is immediately attractive and memorable. This Barolo from Verduno is delicate and nuanced in terms of mouthfeel, with long-lasting and polished endnotes of cassis, cherry, ash and licorice.

95 VINTAGE 2016

The Pelassa 2016 Barolo San Lorenzo di Verduno is a single-vineyard expression from one of the most popular and exciting subzones in the appellation. Verduno is known for its delicate fruit nuances and for the silky and fine sensations that are so carefully revealed in these wines. This expression offers cassis, wild cherry and bitter almond. You mouthfeel is soft, slender and fragile.

92 VINTAGE 2017

A release of 3,300 bottles, this wine shows a slightly faded ruby appearance that reflects hot-vintage Nebbiolo. The Pelassa 2017 Barolo San Lorenzo di Verduno is balanced in terms of bouquet and mouthfeel, with wild cherry and dried raspberry aromas that cede to smoke, tar and dusty earth. Barolo from Verduno usually shows many blue flower characteristics, but those are reduced in this dry and hot vintage. However, the tannins show extra grip and astringency that is typical of 2017.

JAMES SUCKLING.COM **92** PTS. VINTAGE 2014

Lots of roses and toffee with dried strawberries and hints of sandalwood. Medium bodied, integrated and fresh. A little short at the end, but delicious to drink now. Enjoy.

93 PTS. VINTAGE 2015

Plenty of sweet berries and strawberries on the nose with roses and hints of cedar. Full-bodied and layered with chewy tannins. Fresh finish. Rather tannic, woody style. Give it a little more time to resolve this. Try after 2023.

92 PTS. VINTAGE 2017

A ripe, round red with chewy tannins and lots of smoke and spice. It's medium-to full-bodied and very structured for the vintage. Fresh acidity. Needs time to soften. Try after 2023.

Grape variety: 100% Nebbiolo in its Michet, Lampia and Rosè sub-varieties.

Vine-Training system and density: Guyot, 5000 vines per hectare.

Altitude: 330 m above sea level.

Harvest time: manual in the second half of October.

Winemaking: this Barolo is produced in the historical cru of San Lorenzo in the village of Verduno. The vinification is traditional with fermentation of about 15 days at 26°C. De-stemming, soft pressing of the grapes. The must is pumped over on a déstasse way to improve the extraction of the colour and the varietal aromas. After the malolactic fermentation the wine is matured in Slavonian and French wooden casks and barrels with weekly topping up, tastings and analyses to make sure the wine is developing correctly.

Ageing: 4 years, 2 years in tonneaux and 12 months in stainless steel before bottling.

Characteristics: very velvety and elegant tannins, the Barolo San Lorenzo shows the typical finesse of the village of Verduno with scent of spices and roses. Very powerful it has a great ageing potential if stored in good conditions.

Food pairing: excellent with grilled red meats, meats cooked on the spit; "haute cuisine" white and red meats with white and dark sauces. Superb with truffle. It is best to decant and serve at 18°C.

Awards: Robert Parker The Wine Advocate - James Suckling - IWC International Wine Challenge.

Packaging information

Code EAN/bottle: 8033564390159
Code EAN/case: 8033564390654
Cod. customs: 22 04 2162

Bottles per case: 6
Cases per pallet 80x120: 95 = 19 x 5
Dimensions case (cm): (l) 26.5 x (w) 17.5 x (h) 31
Glass weight (g): 575
Case weight (kg): 8,3

Enjoy it while listening to

ROBERT
SCHUMANN

Piano Quartet Op. 47



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