



PRATELLO

ALBAROSA

Traditional Method from the indigenous Gropello grape



GRAPE VARIETY

50% Gropello 50% Merlot



APPELLATION

Garda Rosé Brut



SOIL

Soil of glacial origin, moraine in nature, with very high active limestone.



TRAINING SYSTEM

Single side arch pruned at 6/8 buds



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 2 kg per plant



PROCESSING

Traditional Method – Hand-picked grapes – Soft Pressing – First fermentation in steel – Second fermentation in the bottle with minimum resting time of 36 months.



SIGHT

Soft pink that can take on antique hues with time, fine and persistent perlage, white foam.



NOSE

Aroma of delicate, slightly toasted bread crust, hints of velvety flowers.



PALATE

Pleasantly harmonic and salty, with sustained fullness, balanced and persistent, liquorice aftertaste.



FOOD PAIRING

Excellent throughout the meal, perfect with fish and white meat.



SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C in a wide-bowled glass.



ALCOHOL CONTENT

12,5%



750 ml 1,5 l

AVAILABLE SIZES