



PRATELLO

## DONNA CATERINA

A traditional method that embodies salinity and minerality, the protagonists of our territory



### GRAPE VARIETY

95% Chardonnay, 5% Erbatmat



### APPELLATION

Garda Bianco 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 42 months.



### SIGHT

Straw yellow with greenish glints, fine and persistent perlage, dense white foam.



### NOSE

Intense aroma of fresh fruit and citrus fruits, dry, vertical, with great minerality.



### PALATE

Pleasantly harmonious and extremely salty, with notes of white fruit and a citrus freshness.



### FOOD PAIRING

Excellent as an aperitif, perfect throughout a meal with raw fish, seafood 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