



PRATELLO

LIETI CONVERSARI

White wine with high extractive density, best revealed after 2-3 years



GRAPE VARIETY

Incrocio Manzoni



APPELLATION

Garda Bianco DOC



SOIL

Third-level pebbly moraine soil (300 mt asl) with high concentration of limestone.



TRAINING SYSTEM

Single Guyot pruned at 6 Buds



DENSITY PER HECTAR/YIELD PER PLANT

4,800 plants/ha – 0.8 kg per plant



PROCESSING

Cuvée from multiple vintages and different types of processing – 50 year old vines – Late ripening in the vineyard - Handpicking - Cryomaceration at 4°C for about 36/48 hours – Fermentation for 20 days – Ageing in steel and/or wood – Maturation in bottle for 1 year.



SIGHT

It has the colour of the sun, golden yellow with sage green glints. Intense and extremely bright, dominates the glass thanks to its visual cleanliness, showing thick and firm legs.



NOSE

On the nose it is a symphony of intense perfumes: honey, dog rose, cinnamon, white elderberry. It closes with a slightly spicy tail, accompanied by a marron glacé-tinged and tobacco leaf finish with a mineral hint that pleasantly tickles the nose.



PALATE

In the mouth Lieti Conversari is soft and, at the same time, intense and round. In exuberant elegance, in balance among aromaticity, saline notes and structure, a dance of flavours of honey and arbutus, mango and almond. Great, beautiful, wonderful harmony.



FOOD PAIRING

It is a charismatic wine, capable of any pairing; special for important occasions.

It should be enjoyed with strong-tasting cheeses such as Bleu d'Aosta, Blue Stilton, Shropshire or accompanied by flavory risotto.



SERVING TEMPERATURE

To be served at a temperature of 14° C in tulip-shaped wide-bowled glass with narrow opening.



ALCOHOL CONTENT

13,5%



750 ml 1,5 l 3 l

AVAILABLE SIZES