



PRATELLO

## NSA – NO SULPHITE ADDED

As tradition teaches: natural and sulphite-free



### GRAPE VARIETY

Rebo



### APPELLATION

Garda Rosso DOC



### SOIL

Second-level pebbly moraine soil (200 mt asl)



### TRAINING SYSTEM

Single Guyot pruned at 6 Buds



### DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 1.2 kg per plant



### PROCESSING

Hand-picked grapes – Maceration on the skins – Fermentation at 22-24°C for 20/24 days – Malolactic fermentation in steel tanks for about 20 days - Maturation in steel tanks for about 6 months – Immediately bottled to avoid oxidation.



### SIGHT

Its outer edge is a clear ruby red colour with violet glints. The structure of the ends is medium-bodied and the glyceric core has a good consistency, viscosity is denoted by observing the walls of the glass.



### NOSE

On the nose, the olfactory sensations are audacious and strong, the red fruit is wide and moderately ripe, with hints of cherry and plum.



### PALATE

On the palate it is broad and mouth-filling, extremely vinous. In the mouth, textures of strawberry and plum are interwoven, giving freshness and softening the warmth of the red fruits of Rebo variety.



### FOOD PAIRING

In pairing it is a wine that goes well with grilled red meat or a Fassona meat tartare.



### SERVING TEMPERATURE

To be served at a temperature between 14 and 18° C in a wide-bowled tulip-shaped glass.



### ALCOHOL CONTENT

13%



750 ml

AVAILABLE SIZES