



PRATELLO

ORIGINE

Ancestral method with mud, as tradition teaches



GRAPE VARIETY

100% Incrocio Manzoni



APPELLATION

Benaco Bresciano Incrocio Manzoni



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

Ancestral Method – Hand-picked grapes - Soft pressing of whole grapes – Static decantation for 1 night at 8°C - Autoclave fermentation lasting about 16 days – Bottling and bottle ageing for ¾ months.



SIGHT

Yellow colour with straw-green glints, slightly cloudy as it is unfiltered.



NOSE

The nose is an explosion of fresh exotic fruit.



PALATE

Pleasantly acidulous, salty. Perfectly imperfect.



FOOD PAIRING

Ideal as an aperitif, surprising with fresh and medium-aged cheeses.



SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C.



ALCOHOL CONTENT

12%



750 ml

AVAILABLE SIZES