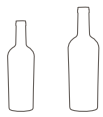
PRATELLO

SPARKLE

PINK
GARDA BRUT ROSÈ

SILKY AND EXTREMELY PLEASING



0,75L 1,5L

AVAILABLE SIZES

APPELLATION

Garda DOC Brut Rosé

GRAPE VARIETY

Groppello, Barbera, Syrah and Merlot

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/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.

SIGHT

Light pink in colour, characterised by a thick mousse and a fine, sinuous and persistent perlage.

NOSE

Fruity and floral characteristics stand out on the nose, particularly the cherry. Harmonious and elegant with aromas of great freshness.

PALATE

Pleasantly acidulous and salty, fresh and fruity. With good roundness, balance and length. Harmonious and with complete correspondence to its aroma.

FOOD PAIRING

Excellent as an aperitif and throughout the meal, perfect with fish.

SERVING TEMPERATURE

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

TASTING NOTES

Light pink, with fresh notes of red fruits and flowers, silky and extremely pleasant.