



PRATELLO

PINK

Fresh and crispy, hard to do without



GRAPE VARIETY

Groppello, Barbera, Syrah e Merlot



APPELLATION

Garda DOC Brut Rosé



SOIL

Second-level pebbly moraine soil (200 mt asl).



TRAINING SYSTEM

Single Guyot pruned at 6 Buds



DENSITÀ PIANTE / RESA PER PIANTA

5000 plants/ha- 1,2 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

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.



ALCOHOL CONTENT

12°



750 ml 1,5 l

AVAILABLE SIZES