



PRATELLO

PINOT GRIGIO

Warm, soft and balanced



GRAPE VARIETY

Pinot Grigio



APPELLATION

Garda 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 – 1.8 kg per plant



PROCESSING

Hand-picked grapes - Soft pressing of the whole bunch under nitrogen saturation - Fermentation of the flower must for 15/18 days - Aging in stainless steel for 5 months – Bottle aging for 3 months.



SIGHT

Pinot grigio has a bright, brilliant color with golden hues.



NOSE

On the nose, the aromas are delicate but deep with hints of pear and golden apple.



PALATE

Balanced between acidity and saltiness, an herbal freshness dominates with a fruity finish.



FOOD PAIRING

Perfect to be drunk in an Italian-style aperitif or with butter and salmon crostini or steamed shrimps in soy sauce.



SERVING TEMPERATURE

To be served at a temperature of 10/12°C in a tulip-shaped glass.



TASTING NOTES

12,5%



750 ml

AVAILABLE SIZES