



PRATELLO

## RIESLING

Mineral and bright: wine of great progression



### GRAPE VARIETY

Riesling



### APPELLATION

Garda Riesling



### 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 – 1.2 kg per plant



### PROCESSING

45 year old vines – Organic fertilization – No defoliation in the vineyard – Handpicking – Soft pressing of the whole bunch under nitrogen saturation – Fermentation of the flower must for 15/20 days – Aged in steel for 5 months – Maturation in bottle for 4 months.



### SIGHT

Light-yellow with a green hue, bright and sunny, Pratello Riesling spectacularly dominates the glass thanks to its visual cleanliness.



### NOSE

The nose is an expression of Mediterranean herbs and exotic perfumes. Floral aromatics of jasmine are carried by a light hydrocarbon vein; if left to age, Pratello Riesling, over time will blur into more intense notes of slate and flint.



### PALATE

In the mouth it is like a silky fabric in your hands that seduces the palate with savory and saline sensations. Extremely vertical, with excellent mineral-acid balance that results in easy and pleasant drinking.



### FOOD PAIRING

It pairs perfectly with raw fish like tartare, sashimi or sushi. Very nice also before and after dinner.



### SERVING TEMPERATURE

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



### ALCOHOL CONTENT

12%



750 ml 1,5 l 3 l

AVAILABLE SIZES