



WHITE WINE

RIESLING

MINERAL AND BRIGHT: WINE OF GREAT PROGRESSION



APPELLATION

Garda Riesling



GRAPE VARIETY

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/plant.



LAVORAZIONE

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.



TASTING NOTES

Straw yellow, at the nose it is an explosion of Mediterranean herbs and hydrocarbon notes, extremely vertical and saline.



0.75L

1.5L

3L

AVAILABLE SIZES