

# PRATUM

Chardonnay D.O.C.  
*Le Icone Collection*

**Grape variety:** Chardonnay

**Designation:** Doc Friuli

**Type of terrain:** Calcareous-clay, rich in microelements

**Training System:** Guyot

**Vine density:** 4.300 vines/Ha

**Harvest time:** Last ten days of October

**Vinification:** The grapes are delicately destemmed and left in macerated for a short period. Alcoholic fermentation at a controlled temperature, maturing on the noble lees for 12 months.

**Ageing potential:** 8-10 years

**Alcohol content:** 13,5%

**Serving temperature:** Approx. 12°C

**Presentation:** 0.75 l bottles in 6-bottle boxes or wooden crate

## COLOUR

Bright straw-yellow with golden tinges.

## AROMA

At first the nose reveals hints of ripe fruit which develop into sweet custard.

## FLAVOUR AND TASTE

Gracefully contoured, warm and full-bodied, with balanced notes of fruit and quince that reveal themselves in a fresh and intense finish, with good minerality.

## FOOD PAIRINGS

Excellent with pasta and rice dishes, as well as with fish and white meat.  
Recommended recipe: spaghetti with lobster.



## AWARDS

JAMES SUCKLING

2023: Harvest 2020: 91 points

2025: Harvest 2022: 93 points



LE MONDE