



Pratum I.G.T.

GRAPE VARIETY: White wine grape mix.
DESIGNATION: IGT Trevenezie.
TYPE OF TERRAIN: Calcareous-clay, rich in microelements.
TRAINING SYSTEM: Guyot.
VINE DENSITY: 4,300 vines/ha.
HARVEST TIME: Second ten days of September.
VINIFICATION: The grapes are gently destemmed and left to macerate for a short period of time. Alcoholic fermentation at a controlled temperature, the refinement takes place on the noble lees for a few months.
AGEING POTENTIAL: 6-8 years.
ALCOHOL CONTENT: 13.5%
SERVING TEMPERATURE: Approx. 12°C.
PRESENTATION: 0.75l bottles in 6-bottle boxes.

COLOUR

Bright straw-yellow with golden tinges.

AROMA

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

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.

