



PRATELLO

SANT 'EMILIANO
Lombardy, Italy

12.5% **750mL**
ALC/VOL BOTTLE SIZE



Groppello, Marzemino, Barbera,
Sangiovese



Appellation

Valtènesi Rosè DOC

Vinification

Hand-picked grapes.

Fermentation

8 hours of cold maceration on the skins.
Fermentation at 16°C for 10 days. Rest in bottle for
2 months.

Tasting notes

Color: Pink cherry color with shiny ruby reflections
and clean chrome.

Nose: The aromas are of a very special sensory
harmony - clean, clear, unmistakable ranging from
the scent of the almond blossom in bloom to
banana, kaiser pears, cedar and golden apple.

Palate: The flavors are of an unprecedented
extensive freshness, the sharpness of the taste of
fresh grapes, cultivated in the right place is palpable
in every corner of the palate, round and healthy are
its primary compounds, smooth taste, with a neutral
background or slight bitterness, which is reminiscent
of bitter almonds. Flavor, lightness and freshness.



Duration of
Fermentation
16°C for 10 days



Aged without
Oak



Duration of Storage
2 months

Serving recommendations
8-10°C

Food pairings

Fish, fresh sausages, pizzas and calzones, risotto with vegetables, sweetbreads,
fried vegetables and especially with light summer dishes.