

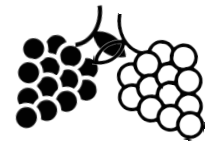


PRATELLO

LUGANA CATULLIANO
Lombardy, Italy



12.5% ALC/VOL 750mL BOTTLE SIZE



100% Turbiana

Appellation

Lugana DOC

Vinification

Handpicked grapes, soft pressing of the whole bunch in nitrogen saturation.

Fermentation

Fermentation of the first pressed must for 15/18 days at the temperature of 16°C, aging on the lees in stainless steel for 3 months, bottle aging for 3 months.

Tasting notes

Color: Golden but not intense, with well-structured pale greenish shades reflecting dense and compact glyceride arches.

Nose: Floral and medium-bodied fruity sensations, predominant scents of lime and “Granny Smith” apple scents alongside hints of yellow pulp.

Palate: The taste is dominated by peach, apple and white rose petals; a fragrant contrast between white flowers and yellow pulp fruits.



Fermented for 15-17 days and matured in stainless steel 3 months



Aged without Oak



Rests in bottle 3 months

Serving recommendations

12-14°C in a tulip glass

Food pairings

Fish, pasta and rice dishes; second courses always of fish, grilled, in casseroles, baked, Mediterranean, fried; gratins or soups.