



PRATELLO

**NERO PER SEMPRE**  
Lombardy, Italy

**15.5%** **750mL**  
ALC/VOL BOTTLE SIZE



100% Rebo



**Appellation**

Garda Rosso DOC

**Vinification**

Handpicked grapes, drying grapes in boxes from 45 to 55 days in the fruit cellar, soft destemming, fermentation at a 22/24°C temperature for 20 days.

**Fermentation**

Maceration: 30 days. Drawn off, is then passed to the aging in wood barrels 20 hl for 50% of the total mass per 10/12 months.

**Tasting notes**

Color: intense garnet ruby red color with purplish reflections.

Nose: mature red fruits, nutmeg and a sensation of blackberry and plum jam. The finish has hints of cherry preserves, dark chocolate and rhubarb.

Palate: Flavors of grape, cherry, blackberry and currant followed by the subtle sweetness of strawberries. Very light and subtle scent of wood.



Maceration 30 days



Aged with  
Oak



Rests in bottle 12  
months

**Serving recommendations**

18°C in a tulip glass

**Food pairings**

Perfect with medium rare grilled red meats, roasted game, lamb chops, and pairs well with cold cuts