



PRATELLO

**RIESLING**  
Lombardy, Italy

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



100% Riesling



**Appellation**

IGT Benaco Bresciano

**Vinification**

Hand-picked grapes. Cold maceration (8 ° C) of the grapes destemmed for 48 hours, then pressing soft, poured into steel barrels where fermentation starts.

**Fermentation**

about 15 days at 17 ° C stainless steel 4 Months

**Tasting notes**

Color: golden yellow, straw, sharply clear, Medium-bodied, medium density of the fruit, the grape is shown with dense and compact glyceride arches.

Nose: refreshing with sensations of ripe grapes and Tunisian mango.

Palate: Fresh, exotic, elegant and well-balanced.



Fermented for 15-17 days and matured in stainless steel 4 months



Aged without Oak



Rests in bottle 6 months

**Serving recommendations**

8-10°C in a tulip glass

**Food pairings**

Risotto with smoked cheese and bacon, poultry with a creamy sauce but also a schnitzel, veal with tomato sauce and fillet with vegetables and more.