



PRATELLO

TORRAZZO
Lombardy, Italy

13.5% **750mL**
ALC/VOL BOTTLE SIZE



Marzemino and
Groppello



Fermented for 15-18
days and matured in
stainless steel 6 months



Aged without
Oak



Rests in bottle
3-4 months



Serving recommendations
14-16°C in a tulip glass

Food pairings

Well-suited with both cold and warm dishes, a daily wine appropriate for all meals. Astonishing how well the match is with salmon, tuna, trout, herring & mackerel.

Appellation

Valtenesi Rosso DOC

Vinification

Handpicked grapes, maceration on the skins.

Fermentation

Fermentation for 15-18 days at a temperature of 22/24 °C, malolactic fermentation in steel tanks for approximately 20 days, aging in stainless steel tanks for 6 months, bottle aging for 3 to 4 months.

Tasting notes

Color: Vivid ruby red color, with a distributed texture, structured and a glyceride core of good consistency. Its viscosity is shown on the walls of the glass.

Nose: Scent is tenuous but firm, first opening with an aromatic impact of undergrowth and Violet flower, then incisive perfume of red berry while twirling the wine glass.

Palate: Floral and fruity; cherry and raspberry play the main role. The acidity component is well integrated with other elements for a delightful, refreshing finish.