



Cà dei Frati

Pratto

Pratto is a challenge we were keen to accept, going beyond conventional methods while retaining the same respect for the territory. In this late harvest, the aroma of Sauvignon vinified in steel, the softness of Chardonnay and the subtlety of Turbiana come together harmoniously for an exclusive result. To the nose, there are hints of tropical fruit accompanied by vegetable and mineral flavours that enhance the subtlety and elegance, with a very communicative impact that encourages salivation through the stimulation of the taste buds. On the palate, there is an invasion of rich and exquisite sweetness followed by acidity and savouriness in perfect balance, before giving way again to fruity and mineral notes. Perfect with substantial starters like foie gras canapés and also with delicate first courses rich in aromas, light and white meats and fish with aromatic herbs. Perfect with mature cheeses.

Technical data

Vines used: Turbiana, Chardonnay and Sauvignon Blanc

Soil composition: limestone – clay

Cultivation system: Guyot and cordon spurred

Planting density: 2.30 x 0.70

Yield per hectare: 80 hundredweight

Vinification type: steel

Malolactic fermentation: not carried out

Refinement and development: in steel on the fine lees for 12 months, followed by 2 month in the bottle

Alcohol content: 13.5%

Total acidity: 6.60 g/L

Volatile acidity: 0.35 g/L

pH: 3.10

Dry extract: 21.5 g/L

