



*Azienda agricola  
dal 1939*

**Cà dei Frati®**

## *Pratto*

*Vino bianco*

*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. Serve at a temperature of 8° - 10° C.*

### **Technical data**

**Vines used:** Turbiana, Chardonnay and Sauvignon Blanc

**Soil composition:** limestone - clay

**Cultivation system:** Guyot and cordon spurred

**Vinification type:** steel

**Malolactic fermentation:** not carried out

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

**Alcohol content:** 13.5%

**Total acidity:** 6.60 g/L

**Volatile acidity:** 0.35 g/L

**pH:** 3.10

**Dry extract:** 23 g/L

