

PRALIS



IN VINEYARD

Pralis is a refined blend of Sauvignon and Chardonnay grapes.

IN CELLAR

After a careful harvest of the grapes, the fermentation process takes place at a controlled and low temperature around 13-14 °C. After a soft pressure the wine ages for 5 months on its noble lees in steel tank.

IN TASTING

Pralis has a pale yellow colour. Bouquet is delicate and intense at the same time. At the beginning perception of tropical fruit, peach and citrus fruit, then vegetal notes of pepper and tomato leaf. Taste is dry, good sapidity and persistence, with typical fruit notes of sauvignon and minerality notes of chardonnay.

PAIRINGS

perfect wine for all meals, fantastic in pair with first light main courses, parma ham and crustacean. Try it also as aperitif.

Taste at 8°C

AWARDS



Gold Medal at
Berliner Wein Trophy 2019



Gold Medal
In Gilbert & Gaillard Guide
2019



91 points in
The Best Italian Wines
guide 2019 by Luca Maroni

Technical information

- Bottle Size: 0,75 l
- 12,5% Alc. Vol.
- Sugar: 15 gr / l
- Acidity: 6,5