



WHITE

PRATOBIANCO

BIANCO EMILIA I.G.T.

“Pratobianco” is the ancient name of the exact plot of land where the three grape varieties that make up this wine are grown.

Type: White, dry, still, fermented and refined 20% in barrel (6-9 months) and 80% in steel, ready to drink

Grape variety: 40% Malvasia di Candia aromatica, 40% Sauvignon, 20% Chardonnay

Year of planting: Sauvignon 1993, Malvasia 1990, Chardonnay 1985

Training system: Sylvos – Casarsa and Low Guyot

Soil: Medium textured

Average yield per hectare: 7000 Kg

Alcohol content: 12,5% vol.

Serving temperature: 8-10°C

Organoleptic characteristics: Bright straw-yellow colour with greenish highlights: intense, persistent bouquet with very complex aromatic overtones reminiscent of sage, green pepper, exotic fruit, elderflower, oregano, and thyme. Dry, full and elegant palate.

Pairings: Seafood salad, boiled quail eggs, burrata, cold cuts, vegetable quiche, grilled vegetables, beetroot with goat cheese. Spinach and ricotta ravioli with butter and sage, ravioli with pumpkin filling, parmesan risotto, saffron risotto, and pumpkin risotto.

40%
MALVASIA
DI CANDIA
AROMATICA

40%
SAUVIGNON

20%
CHARDONNAY

Torre Fornello