



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

## *Emilia IGT "Pratobianco" 2014*

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### GRAPE VARIETIES

*Malvasia aromatica di Candia 40%, Sauvignon 40%, Chardonnay 20%*

### WINEMAKING

*Still, 20% aged in barriques for 6 months.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Bright straw-yellow colour with greenish highlights: intense, persistent aroma with very complex aromatic overtones reminiscent of sage, green pepper, exotic fruits and elderflower; dry, full and elegant flavour.*

### GASTRONOMY

*Seafood salad, quail boiled eggs, burrata, Zibello ham ("culatello"), speck, cooked ham, beetroots with goat cheese, spinach and ricotta ravioli with melted butter and sage, parmesan risotto, saffron risotto, seafood risotto and pumpkin risotto.*

*Serving temperature 10-12 °C*

### AVAILABLE FORMATS

*75 cl*

## [AWARDS](#)

