
Pratum Coller “EOS” Rosato

Winery: Pratum Coller

Category: Wine – Still – Rose

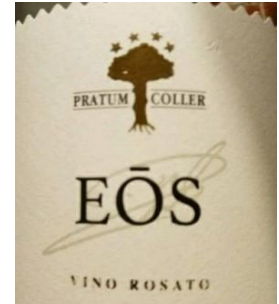
Grape Variety: 60% Sangiovese & 40% Merlot

Region: Castel Mella, Brescia / Lombardia/ Italy

Vineyard: Estate

Winery established: 2007

Feature: Organic



Product Information

Soil: Clay

Age of vines: 30 years old

Vinification & Yield: For this rosé wine, particular attention is given to the selection of grapes and bunches both during the manual harvest and in the cellar assisted by a vibrating table. The wine was made through a cold pellicular maceration process to guarantee the minimum transfer of coloring matter to the must. Fermentation in stainless steel, beginning with two weeks at 16C, followed by refinement for 4 months. Bottled in the following spring with an immediate distribution. **Yield:** 35 hl/hectare.

Tasting Note: Rosé wine was the first made and immediately impressed us with its fascinating color resembling the dawn that gave rise to this new adventure. Elegance, class and personality are combined in a rare fusion. Candy pink color with light purple reflections; on the nose it has mainly fruit notes of apple and cassis. On the palate a fresh wine with great personality, finishing with light hints of almond.

Alc: 13.2%

Acidity: 6.3g/l

Producer Information

Following a long and successful career in sports, Andrea Pirlo has established **PRATUM COLLER** as a new challenge. Andrea has always had a passion for wine and nature, and PRATUM COLLER allows him to experience the craft of winemaking and entrepreneurship. Working in Brescia, Andrea has developed a product where the quality and uniqueness of wines are combined with business philosophies. Elements of biology, biodiversity, low environmental impact practices and practices appropriate to the climate underpin the wines. PRATUM COLLER is joined by a team of experienced professionals excited to embark on a new journey with Andrea. The vineyard is at the forefront of what we do. From here, everything begins. Old vineyards, respected in the integrity of their history, vines with extended and deep roots, whole soil, treated to a minimum, here the grapes are born that are the essence of the wines of Pratum Coller. The vineyard is the object of all of our efforts. We follow precise, step by step processes utilizing chemical analysis and organoleptic tastings to ensure the optimal moment of collection. Our wines contain optimal ripened grapes and complex and balanced tastes.