
Pratum Coller “Nitor”

Winery: Pratum Coller
Category: Wine – Still – White
Grape Variety: Trebbiano di Lugana
Region: Castel Mella, Brescia / Lombardia/ Italy
Vineyard: Estate
Winery established: 2007
Feature: Organic



Product Information

Soil: Clay

Age of vines: 25 years old

Vinification & Yield: Following a manual harvest, the selected grapes undergo the alcoholic fermentation in stainless steel, beginning with two weeks at 16°C, followed by refinement for 4 months on its lees to give the wine complexity. Bottled in spring the following year. **Yield:** 30 hl/ hectare.

Tasting Note: A wine with an intense straw yellow color, on the nose it expresses elegance and strength at the same time with evident fruity notes and elegant floral scents. On the palate it is fresh, complex of extreme finesse and striking for pleasure and personality. For this wine we have chosen a name that recalls the brightness and the delicacy and the scent of a round link with the earth; capable of giving immediate pleasure and maintaining it over time.

Alc: 13.5%

Acidity: 6.2g/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.