

Faial Merlot Garda DOC La Prendina



AZIENDA AGRICOLA
PRENDINA

The Producer:

The undulating landscape south of Lake Garda has a great potential and the estate of La Prendina has been realising that potential for many years with well-respected Merlot. Faial is a unique wine with a largest portion of grapes undergoing a light drying before vinification - an exercise pursuing full aroma rather than concentration of sugar.

The Wine:

Grape	Merlot
Area	120-130m above sea level, SE-facing, clayey-limestone morainic soil with gravel and sand
Training	spur pruned cordon-trained
Harvest	Hand harvested in small wooden trays before 70% of the harvest if partially dried
Vinification	Traditional red fermentation with 12-14 days of maceration, followed by malolactic fermentation before being aged in 1st and 2nd use barriques. A blend of 70/30 wine from partially dried grapes and wine from non-dried grapes for freshness in body and flavour.

Tasting Notes:

- Distinctive juicy and silky wine with rich aromas of mature fruit. A classic.

Code:	1033
ABV	16.5%
Pack:	6x75cl
Vegetarian:	No
Closure:	Cork

