

Pinot Bianco Garda DOC - La Prendina

The Producer:

Garda is a relatively new DOC created for an area just south of Lake Garda. Pinot Bianco is grown all over the north east of Italy and has been here since the early part of the 19th century. The use of French varietals in northeast Italy dates to the period when the Hapsburg dynasty ruled this region in the 18th and 19th centuries and introduced them along with the named single varietal philosophy. This wine is from the La Prendina estate, which is under the same ownership as the Cavalchina estate in Custoza.

The Wine:

Grape(s): 100% Pinot Bianco
Area: From two vineyards, Paroni and Casina on the La Prendina estate min Mozambano near Lake Garda.
Yield: 70hl/ha
Training System: Cordon Speronato
Harvest: 1st week of September by hand.
Vinification: There is 14 day fermentation at around 180C. There is no malolactic fermentation.
Ageing: Kept in stainless steel vats.

Tasting Notes:

- An absolutely delicious blend of citrus fruit and balancing acidity that shows just how good the Pinot Bianco variety can be.
- Pinot Bianco is a much under-rated variety and in the hands of a brilliant winemaking family it shows just what it is capable of achieving. Made from the family vineyards just south of Lake Garda. An absolutely delicious blend of citrus fruit and balancing acidity that shows just how good the Pinot Bianco variety can be.

Code: 1025
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegeterian: Yes
Closure: Cork



AZIENDA AGRICOLA
PRENDINA

