

Pinot Grigio Provincia di Mantova IGT La Prendina

The Producer:

Pinot Grigio is without doubt one of Italy's favourite wines. This is from the new IGT of Provincia di Mantova which runs south of the Lake Garda across Veneto and into Lombardia. It is a wide ranging appellation designed to include the better wines not specifically covered by other denominations. This wine is from the La Prendina estate which is under the same ownership as the Cavalchina estate in Custoza and invariably produces distinctive wines of considerable character.

The Wine:

Grape(s): 100% Pinot Grigio
Area: From a single vineyard, Vigneto Casina, in the La Prendina estate in Mozambano, near Lake Garda.
Age of vines: 8 - 10 years old
Vine density: 4,500 per ha
Training system: Guyot
Yield: 75 hl/ha
Harvest: Late August/early September
Vinification: It is fermented for between 10 to 15 days at 15-18°C stainless steel vats. There is no malolactic fermentation.
Ageing: Kept in stainless steel vats."

Tasting Notes:

- A lovely, soft almost sappy fruit flavour on the nose is backed up by a mouth-filling texture on the palate.
- Pinot Grigio is undoubtedly Italy's most fashionable grape variety and rightly so. Its favourite home is in northeast Italy and this example comes from vineyards nestling in the undulating landscape due south of Lake Garda. It is great with softly flavoured foods or on its own. A lovely, soft almost sappy fruit flavour on the nose is backed up by a mouth-filling texture on the palate.

Code: 1026
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap



AZIENDA AGRICOLA
PRENDINA

