



MERLOT GARDA

denominazione di origine controllata

Grape varieties: Merlot 85%, Cabernet 15%

Vineyards: Casina e Prendina

A separate fermentation for this wine is required as the Merlot matures earlier than the Rondinella. The Merlot is macerated for longer as tannins are softer and less aggressive. In contrast after 4 days of fermentation the skins of the Rondinella are removed to ensure freshness of the fruit.

Az. Agr. Prendina

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