



CORVINA

GARDA

denominazione di origine controllata

Grapesvarietes: Corvina 85% Marzemino e Barbera 15%



The Corvina grape is indigenous to the hills of Garda hills and mainly used as part of the blend of the local red wines. This variety when Guyot pruned produces few shoots and only medium sized bunches of grapes. A thin-skinned grape, the Corvina, is sensitive both to the sun and fungal attack. It is a late maturation variety; however, it contributes distinctively spicy notes to the wine.

The structure is never overpowering but is balanced and complex. The firm tannins suggest a short maceration and benefits from barrel ageing. It can be a well balanced wine with a pleasant intensity suitable for modern tastes.

Az. Agr. Prendina

Strada San Pietro, n° 86 - 46040 Monzambano -Mn - Italy Tel. +39-045-516002 - Fax +39-045-516257
- info@laprendina.it