



FAIAL

MERLOT

garda denominazione di origine controllata

Grape Varieties: Merlot 100%

Vineyards: Valbruna e Prendina.

Half of the grapes are lightly dried in small wooden boxes and the remaining half are left on the vine for an extra week. This choice to lightly dry some of the grapes is not intended to concentrate sugars but to be able to enjoy the extra nuances created by the drying process, in particular the evolution of malic and succinic acids.

Made with a traditional red fermentation with 8-10 days of maceration and followed by the malolactic fermentation the wine is aged in barriques for 18 months, partly new and partly second year. Hence Faial's distinctive juicy and silky character with rich mature fruit aromas.

Az. Agr. Prendina

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