



FALCONE

CABERNET SAUVIGNON

garda denominazione di origine controllata

Grapes varieties: Cabernet Sauvignon 85% e Merlot 15%

Vineyards: Falcone

For this wine the work in the vineyard is the most important factor. With a very low yield, averaging 40-45hl/ha, we manage to achieve the optimal concentration of taste and flavours that ensures a long bottle ageing and maintains the complex fruit notes that distinguishes this wine. As the Cabernet Sauvignon ripens 2-3 weeks after the Merlot the fermentation and barriques ageing are done separately. The single varieties are fermented after 10-12 days maceration and then aged for 12 months in partly new, partly second and partly third year barriques.

Az. Agr. Prendina

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