



PARONI

GARGANEGA

garda denominazione di origine controllata

Grape varieties: Garganega 90% , Riesling Renano 10%

The Garganega is an indigenous grape typical of the hills of Garda. It is a difficult variety; we maintain low yields and carefully control the vegetation. When this balance is achieved it expresses immense persistent fragrance.

Experience has taught us that the best expression of the variety is reached when the grapes are slightly over-ripe, lightly dried and with a long maceration. The wine is kept for 6-7 months in stainless steel vats then blended with the Riesling that brings extra aromas and freshness to Paroni.

The wine is initially soft and elegant then evolves with distinctive mineral notes.

Az. Agr. Prendina

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