



PARONI GARDA RIESLING

Area: Campo Perso vineyard, north facing, 0.5ha

Grapes: Riesling 100% (clones: Geisenheim 198-10, Geisenheim 239, N90)

Despite Riesling is a late maturation grape, here at La Prendina it is harvested at the beguine of September. In the early hours in the morning, taking advantage of the coolest temperatures, the picking is completely done by hand with a selection of the best bunches.

Once the grapes enter the cellar all the wine making process is done in an oxygen free environment in order to preserve all the aromas typical of the varieties. The berries are broken and left to macerate for 6 hour at 10°C. After the pressing the juice is left to settle over night and only the clear part is fermented at 17°C for almost ten days until the sugar level is down to 8-9g/l. The wine is transfer into refrigerated tanks and left on its own lees with regular “batonage” all winter. It is bottled in April.

Riesling Paroni La Prendina is a wine of balance, with mineral notes witch evolves with the maturation, and persistent white fruits aromas typical of the variety; great structure on the palate.



Az. Agr. Prendina

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