



PINOT BIANCO

garda denominazione di origine controllata

Grape varieties: Pinot Grigio 100%

Vineyards: Paroni e Casina.

A difficult but noble variety, which makes medium-bodied wine with a fresh and fruity taste. The grape harvest is at the beginning of September, after pressing the must is clarified and fermented at 18⁰C for 2 weeks. The wine is taken off its lees straightaway and kept in stainless steel vats to avoid malolactic fermentation. For its characteristic low acidity it is bottled in December and released in January.

Az. Agr. Prendina

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