



VALBRUNA

SAUVIGNON

denominazione di origine controllata

Grapes varieties: Sauvignon 100%



Of the three clones of Sauvignon used for this wine, one is of Italian origin and the other 2 are French. After destalking the grapes are chilled and then pressed. Left to macerate for several hours, before separating off the must, allows for an optimum extraction of the aromatic components. The must is then clarified and as soon as the fermentation starts 30% of it is put into new barriques and the rest in stainless steel vats.

After the alcoholic fermentation the wine is chilled to prevent malolactic fermentation and to reduce the tartaric acidity, in March the wine is blended and bottled.

Characteristic of this sauvignon is the low acidity and ripe flavours that emphasises fatness in the middle palate with touches of vegetable and fruit notes, rather than the traditional pepper tones that this variety shows when grown at higher altitudes.

Az. Agr. Prendina

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