

Paroni

Garda Riesling

Denominazione di Origine Controllata



Grape Varieties: Riesling

Vineyards: The vineyards are located 100 to 120 meters above sea level and they are north-east facing. Single Guyot trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: Riesling is usually a late maturing wine but at La Prendina it is harvested at the beginning of September. The grapes are manually harvested in the early hours in the morning to take advantage of the coolest temperatures.

Vinification: Once the grapes enter the cellar, all the wine making process is done in an oxygen free environment and, in the press line, an injection of inert gases is made to preserve all the aromas typical of the variety. The press is blanketed with nitrogen as well. The berries are broken and left to macerate for 6 hours at 10°C before pressing. The juice is then left to settle overnight and only the clear part is fermented at 17°C until the sugar level is down to 8-9g/l. The wine is then transferred into refrigerated tanks and left on its own lees with regular “batonnage” all winter. Once it has been stabilized, it is bottled in Spring.

Tasting notes: Riesling Paroni La Prendina is a wine of great balance, with mineral notes which evolve with the maturation. Moreover, it has a persistent white fruits aroma and a great structure on the palate, typical of the variety.