



Appellation: MANTOVA IGT

Zone: Monzambano (province of Mantova)

Cru: Casina/Prendina

Vineyard extension (hectares): 25

Blend: 100% Pinot grigio

Vineyard age (year of planting): Pinot grigio
1980,2000

Soil Type: morainic

Exposure: South-east

Altitude: 140 meters above sea level

Colour: yellow with green reflections

Nose: Floral

Flavour: Supple, quite sapid

Serving temperature (°C): 10

Match with: As an aperitif, fish dishes, pasta dishes

Average no. bottles/year: 240,000

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: n/a

Vinification and ageing: The clusters are pressed whole. Vinification in steel, fermentation at a low temperature, the wine matures on the lees for at least a month

Awards: n/a

Estate History

Azienda Agricola Prendina is located in Monzambano, province of Mantova, in the region of Lombardia. This estate was purchased by the Piona family in 1958 and vineyards were planted. The origins of La Prendina go back to the times of the Gonzaga, Lords of Mantova (XIV century). In the beginning the wines were released with the label of La Cavalchina and the first wine with the label of La Prendina was a Merlot bottled in 1980 for the famous chef Gualtiero Marchesi. As of 1990 the wines of this estate have their own brand. Environment friendly practices are followed in the vineyards in order to favour the concentration in the wines, without altering but enhancing the main characteristics of the different grape varieties. The wines produced are Merlot Garda DOC, Cabernet Sauvignon Garda DOC, Pinot Bianco Garda DOC, Sauvignon Garda DOC and Pinot Grigio Provincia di Mantova IGT.





Appellation: Garda DOC
Zone: Monzambano (province of Mantova)
Cru: n/a
Vineyard extension (hectares): n/a
Blend: 85% Merlot - 15% Cabernet
Vineyard age (year of planting): Merlot 1980,2000 - Cabernet 1980,2000
Soil Type: morainic
Exposure: South-east
Altitude: 140 meters above sea level
Colour: bright garnet red
Nose: quite intense with red fruit notes
Flavour: well balanced
Serving temperature (°C): 16
Match with: meat dishes, cured meats, cheese
Average no. bottles/year: 60,000
Alcohol %: n/a
Grape yield per hectare tons: n/a
Notes: n/a

Vinification and ageing: As Merlot ripens earlier than Cabernet, the two varieties are vinified separately in steel. Merlot goes through a longer maceration with the skin, as the tannins are more supple. Cabernet is racked off earlier in order to enhance the fruit. The wine then matures briefly in second and third use barriques in order to make a fresh and pleasant wine.

Awards: n/a

Estate History

Azienda Agricola Prendina is located in Monzambano, province of Mantova, in the region of Lombardia. This estate was purchased by the Piona family in 1958 and vineyards were planted. The origins of La Prendina go back to the times of the Gonzaga, Lords of Mantova (XIV century). In the beginning the wines were released with the label of La Cavalchina and the first wine with the label of La Prendina was a Merlot bottled in 1980 for the famous chef Gualtiero Marchesi. As of 1990 the wines of this estate have their own brand. Environment friendly practices are followed in the vineyards in order to favour the concentration in the wines, without altering but enhancing the main characteristics of the different grape varieties. The wines produced are Merlot Garda DOC, Cabernet Sauvignon Garda DOC, Pinot Bianco Garda DOC, Sauvignon Garda DOC and Pinot Grigio Provincia di Mantova IGT.





Appellation: GARDA DOC
Zone: Monzambano (province of Mantova)
Cru: Paroni and Casina vineyards
Vineyard extension (hectares): 4
Blend: 100% Pinot bianco
Vineyard age (year of planting): Pinot bianco
Soil Type: calcareous
Exposure: north
Altitude: n/a
Colour: straw yellow
Nose: Fruity
Flavour: Dry, fresh, clean, medium bodied
Serving temperature (°C): 12-13
Match with: n/a
Average no. bottles/year: 25,000
Alcohol %: n/a
Grape yield per hectare tons: 10
Notes: n/a

Vinification and ageing: The grapes are picked at the beginning of September and pressed. The must is clarified and the alcoholic fermentation takes place at 18 degrees Celsius for approx. two weeks. The wine is bottled in December and released on the market in January.

Awards: n/a

Estate History

Azienda Agricola Prendina is located in Monzambano, province of Mantova, in the region of Lombardia. This estate was purchased by the Piona family in 1958 and vineyards were planted. The origins of La Prendina go back to the times of the Gonzaga, Lords of Mantova (XIV century). In the beginning the wines were released with the label of La Cavalchina and the first wine with the label of La Prendina was a Merlot bottled in 1980 for the famous chef Gualtiero Marchesi. As of 1990 the wines of this estate have their own brand. Environment friendly practices are followed in the vineyards in order to favour the concentration in the wines, without altering but enhancing the main characteristics of the different grape varieties. The wines produced are Merlot Garda DOC, Cabernet Sauvignon Garda DOC, Pinot Bianco Garda DOC, Sauvignon Garda DOC and Pinot Grigio Provincia di Mantova IGT.





Appellation: GARDA DOC

Zone: Monzambano (province of Mantova)

Cru: n/a

Vineyard extension (hectares): 2.5

Blend: 100% Merlot

Vineyard age (year of planting): Merlot 1989

Soil Type: n/a

Exposure: South-west

Altitude: n/a

Colour: ruby red

Nose: Complex, ripe fruit

Flavour: Supple, intense, great structure

Serving temperature (°C): 16-18

Match with: Elaborate meat dishes

Average no. bottles/year: 9,000

Alcohol %: n/a

Grape yield per hectare tons: 6

Notes: Approx. 50% of the grapes are picked and placed into small crates to dry. The rest of the grapes is picked after one week. The grapes are slightly dried in order to obtain the particular notes due to the degradation of the succinic and malic acid.

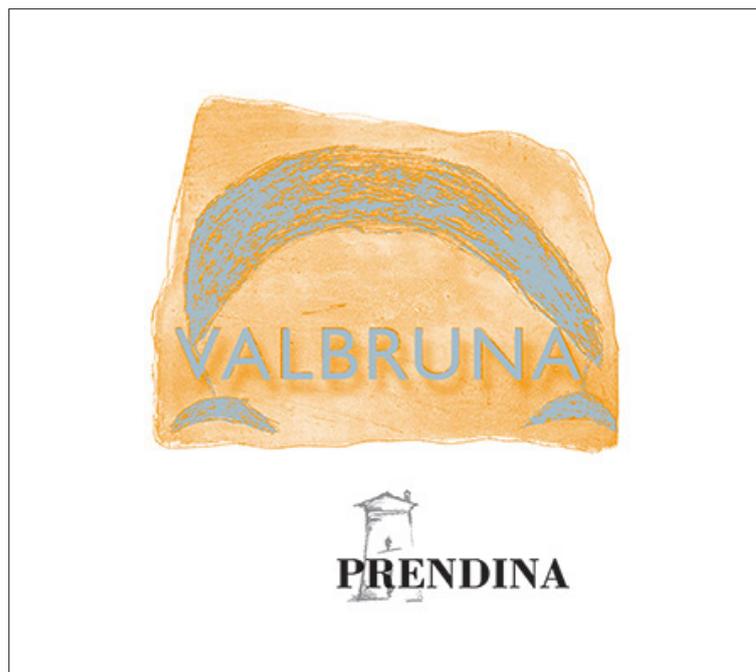
Vinification and ageing: Fermentation and maceration with the skins for 8/10 days. Racking. Malolactic fermentation. The wine then matures in new and second use barriques for 18 months.

Awards: n/a

Estate History

Azienda Agricola Prendina is located in Monzambano, province of Mantova, in the region of Lombardia. This estate was purchased by the Piona family in 1958 and vineyards were planted. The origins of La Prendina go back to the times of the Gonzaga, Lords of Mantova (XIV century). In the beginning the wines were released with the label of La Cavalchina and the first wine with the label of La Prendina was a Merlot bottled in 1980 for the famous chef Gualtiero Marchesi. As of 1990 the wines of this estate have their own brand. Environment friendly practices are followed in the vineyards in order to favour the concentration in the wines, without altering but enhancing the main characteristics of the different grape varieties. The wines produced are Merlot Garda DOC, Cabernet Sauvignon Garda DOC, Pinot Bianco Garda DOC, Sauvignon Garda DOC and Pinot Grigio Provincia di Mantova IGT.





Appellation: GARDA DOC

Zone: Monzambano (province of Mantova)

Cru: n/a

Vineyard extension (hectares): 2

Blend: 100% Sauvignon Blanc

Vineyard age (year of planting): Sauvignon Blanc 1999

Soil Type: Calcareous

Exposure: North-south

Altitude: n/a

Colour: Bright golden straw yellow

Nose: Complex and fragrant, fruity, slightly vegetal, aromatic and mineral

Flavour: Supple, fresh, intense and persistent

Serving temperature (°C): 12-13

Match with: Rice and pasta dishes, white meat, fish, as an aperitif

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: This wine is made from three different clones of Sauvignon Blanc: one of Italian origin and two of French origin.

Vinification and ageing: The grapes are destemmed and crushed and cooled. The berries then remain in the press for a few hours before the must is separated in order to have a good extraction of the characteristic notes of this variety. Clarification of the must. 30% of the must is racked into barriques, the rest is racked into steel. At the end of the fermentation the wine is cooled in order to avoid the malolactic fermentation and lower the tartaric acidity. Blending and bottling in March (following the harvest).

Awards: n/a

Estate History

Azienda Agricola Prendina is located in Monzambano, province of Mantova, in the region of Lombardia. This estate was purchased by the Piona family in 1958 and vineyards were planted. The origins of La Prendina go back to the times of the Gonzaga, Lords of Mantova (XIV century). In the beginning the wines were released with the label of La Cavalchina and the first wine with the label of La Prendina was a Merlot bottled in 1980 for the famous chef Gualtiero Marchesi. As of 1990 the wines of this estate have their own brand. Environment friendly practices are followed in the vineyards in order to favour the concentration in the wines, without altering but enhancing the main characteristics of the different grape varieties. The wines produced are Merlot Garda DOC, Cabernet Sauvignon Garda DOC, Pinot Bianco Garda DOC, Sauvignon Garda DOC and Pinot Grigio Provincia di Mantova IGT.

