



Faial Garda Merlot

Denominazione di Origine Controllata

Grape Varieties: Merlot

Vineyards: The vineyards are located 120 to 130 meters above sea level and they are south-east facing. Pruned-spur cordon-trained. Clayey limestone moraine soil with small gravel and sand presence.

Harvest: The grapes are harvested and put in small wooden boxes to dry until the typical notes of the drying process are fully expressed. This choice to lightly dry some of the grapes is not intended to concentrate sugars but to be able to enjoy the extra nuances created by the drying process. The sugar level is, in fact, already remarkable due to the low yields achieved at the Prendina Estate.

Vinification: Drying gives some unique and special characteristics to this wine which is made with a traditional red fermentation combined with 12-14 days of maceration and followed by the malolactic fermentation. The wine is then aged in first and second passage small barrels for a long period. In some particular vintages, which are rich in sugar, aged Merlot grapes are combined with fresh ones to lower the alcohol content.

Tasting notes: Distinctive juicy and silky character with rich mature fruit aromas.

