



CUSTOZA DOC

Grapes: garganega, trebbiano, tocai, cortese

Production Area: the morainic hills of Garda, province of Verona.

Alcohol: 12.00 % vol

Sugar: g/l 4.8

Total Acidity: g/l 5.8

IN THE VINEYARD

Soil type: morainic hills.

Planting density: 4,000 plants / ha

Yield per hectare: average 130 q / ha

Training system: predominantly espalier.

IN THE CELLAR

Vinification: traditional white vinification with selected yeasts and careful temperature control during fermentation. Steel ageing.

AT THE TABLE

Colour: straw yellow with greenish reflections.

On the nose: notes of Mediterranean herbs, apple and white-fleshed fruit with a pleasant mineral touch and white flowers.

On the palate: fresh, savoury, fruity with a pleasant almond finish.

Food pairings: pasta stuffed with vegetables and white meats, Valeggio tortellini, lake fish, light seafood dishes, fresh cheeses, white meats and pasta with poultry ragù.

SERVING TEMPERATURE

6-8°C

RECOMMENDED GLASS

WIDE TULIP GLASS