

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape Varieties: 40% Garganega, 20% Trebbiano Toscano, 10% Tocai Friulano, 20% Cortese and 10% Chardonnay-Riesling Italico-Malvasia.

Location and characteristics of the vineyard: Custoza, a small hamlet in the commune of Sommacampagna, situated to the south-east of Lake Garda.

Average altitude: 100-150 metres above sea level. A hill of glacial origin with limestone, clay, gravelly and sandy soils.

Training system and plant density: Cordon Spur and Guyot for the Tocai Friulano, with 4,000 to 4,800 vines per hectare. The yield is 2 kg per vine.

Harvest : Chardonnay, Tocai Friulano, Riesling Italico and Malvasia: first ten days of September. Cortese: mid- September. Garganega and Trebbiano Toscano: first ten days of October.

Vinification: Separate for each of the grape varieties. For the Garganega, brief cryomaceration prior to fermentation, followed (as for all the other varieties) by soft pressing and fermentation in temperature-controlled stainless steel tanks.

Organoleptic description:

A lightly aromatic dry white wine.

Colour: Straw yellow, with pale green highlights.

Nose : Fruity, lightly aromatic.

Flavour : Dry, tangy and well-balanced.

Vol. 12,50%

Total Acidity: 5,30 gr/lit

Serving Temperature: 9-10 °C

Serving Suggestions: An excellent aperitif, but also good with hors d'oeuvres, rice and pasta dishes, shellfish and fish recipes in general.

