

# Custoza DOC

#### **TYPE OF WINE**

Still white wine

#### **MAIN GRAPES**

Cortese, Trebbiano, Chardonnay

# **PRODUCTION AREA**

Grapes cultivated in the hilly DOC area, located South of the Garda Lake in the Province of Verona (North-East Italy)

#### **SOILS**

Mainly hilly regions, south of Garda lake, morainic and clayey, alternated to plain areas with alluvial and calcareous soils.

#### **HARVEST**

Depending on the seasonal climate variation, between end of August and beginning of September.

# **VINIFICATION**

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

# **COLOUR**

Straw yellow with greenish hints

#### **BOUQUET**

Intense on the nose, with notes of white flowers and fruits, slightly winy.

# **TASTE**

In the mouth the right balance between acidity and minerality.

# **FOOD PAIRING**

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

#### **SERVING SUGGESTION**

10-12°C

# ALCOHOL CONTENT

12% vol

[Bordolese stemma (75 cl)], [12% vol]

BIANCO DI CUSTOZA

