

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]

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ONTRI

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