

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 standard (75 cl)], [12% vol]



Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

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