

## 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]

