

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Based on Garganega, Trebbiano Toscano and Cortese (White Blend)

Location and characteristics of the vineyard: Located in the Municipality of Sommacampagna, southeast of Lake Garda.

Soils: Average altitude and composition: 100/150 meters (328/492 feet) a.s.l. with with limestone, clayey, gravelly and sandy soil.

Training system: Guyot.

Harvest: Starts at the beginning of September to the first ten days of October.

Vinification: Soft pressing with a previous period of cold soaking of the grapes to allow maximum aromatic extraction. Slowly fermented in steel tanks at controlled temperature to preserve aromas and quality.

Organoleptic description: Straw yellow. Pronounced intensity with floral, aromas of blossom, apricot, peach, green apple and tropical fruits. Dry, elegant, harmonious on the palate. The flavor remains true to the nose. This is a very enjoyable wine. Especially on a summer terrace with friends or as your everyday wine.

A.B.V.: 12.5%

Suggested Pairing & Serving Temperature: 10 °C – 12 °C (50°F - 53°F)
Excellent aperitif, it goes well with appetizers, pasta and risotto, fish recipe in general, pizza and summer light flavors. Also delicious addition to your by the glass list!



MONTE DEL FRÀ
AZIENDA AGRICOLA