

# CA' DEL MAGRO CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties:** Garganega, Trebbiano Toscano, Cortese, Incrocio Manzoni (White Blend)

**Location and characteristics of the vineyard:** The fruit is sourced from vineyards over 30 years old which infuse deep character. They are located in the Municipality of Sommacampagna southeast of Lake Garda.

**Soils: Average altitude and composition** 100/150 meters (328/492 feet) a.s.l. of morainic origin with calcareous and clayey soil.

**Training system:** Guyot.

**Harvest:** Hand harvest begins the first week of September until approximately mid-October according to the ripeness of the grapes.

**Vinification:** The grapes go through the soft pressing process with a previous period of cold soaking to allow maximum aromatic extraction. Fermentation goes in cement vats, on the lees at controlled temperature with frequent and soft pumping overs. The maturation process takes place in the bottle for at least 6 months before being released to the market.

**Organoleptic description:** Day bright yellow. Medium intensity with floral, and spices aromas such as blossom, chamomile, apple, pear, peach, citrus, tropical fruit and ginger. Dry, very well balanced with long finish. The flavors remains true to the nose. Drink it now or save in your cellar, this wine has a beautiful potential for aging.

**A.B.V.** 13.0%

**Suggested Pairing & Serving Temperature:** 12 °C – 14 °C (50°F – 53°F)  
It goes well with pasta and soups, fish, vegetarian, asian and mediterranean cuisine in general. Also delicious with herb crusted chicken .



MONTE DEL FRÀ  
AZIENDA AGRICOLA