

# SCIÀNCO SPUMANTE BRUT CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties:** Garganega, Cortese, Trebbiano Toscano, Trebbianello and Chardonnay.

**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 calcareous, clayey and gravelly soil.

**Training system:** Guyot.

**Harvest:** Usually at the end of August - beginning of September.

**Vinification:** Soft pressing and fermentation in steel tanks at controlled temperature. Follow the fermentation in autoclave for 2-3 months.

**Organoleptic description:** Bright Straw yellow with greenish highlights. Fine perlage with an elegant and fine bouquet of fruity and floral aromas such as wisteria, orange blossom, chamomile, rosemary, green apple, pear and citrus. Lively and very well balanced on the palate with a long finish. The flavor remains true to the nose. This is an easy drinking wine. Enjoy it on your summer terrace with friends or during wedding parties. Drink now!

**A.B.V.** 12.5%

**Suggested Pairing & Serving Temperature:** 6 °C – 8 °C (42°F – 46°F)  
Excellent aperitif, it goes well with fish, crustaceans, molluscs, risotto in general, cold cuts and aged cheese.



MONTE DEL FRÀ  
AZIENDA AGRICOLA