



CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES AND VINEYARDS

Production area:

Vineyards located in the Custoza DOC area. Average altitude of 100 meters a.s.l.

Grape varieties:

Garganega, Trebbianello, Chardonnay

Vineyards details:

Training systems: pergola and Guyot. Yield per ha: 15 tons.

WINE MAKING

Harvest:

The harvest usually begins between the mid of September and the beginning of October accordingly to each grape variety.

Vinification:

After being moved to the winery, the grapes are destemmed and gently pressed. Then the static clarification of the must is followed by the fermentation in stainless steel at an average temperature of 15°-16° C.

The wine remains on its yeast for about 4 months before bottling.

Vintage: 2019

Tasting notes: Straw yellow in color with greenish highlights. Aromas of fresh fruit such as pears and green apples, along with notes of flowers. Dry, medium-bodied and with bitter notes of almonds on the finish.

Food pairings: Delicate risotto dishes, hors d'oeuvres and fish based main courses, fresh cheeses.

Serving temperature:
10° - 12° C

TECHNICAL DETAILS

Alcohol content: 12,50% vol.
Total acidity: 5,13 gr/l
Dry extract: 19,20 gr/l
Residual sugar: 3,50 gr/l



750 ml

