

Custoza

DENOMINAZIONE DI ORIGINE CONTROLLATA

This refreshing and delicately fruity dry white wine is produced on the sunny SouthEast shore of Lake Garda. This ideal vine-growing environment, combined with the blend of five carefully selected indigenous grape varieties, gives it a **refined structure** and surprising complexity, with an unmistakable aroma that harmonizes perfectly with its dry yet gentle flavour.

[**TYPE OF WINE**] Lightly aromatic dry D.O.C white.

[**GRAPE VARIETIES**] Trebbiano, Garganega, Cortese, Riesling, Malvasia.

[**PRODUCTION AREA**] Hills of Custoza surrounded by red and brown hillside soils. Limestone over glacial drift. The training system is Guyot.

[**PRODUCTION PROCESS**] The grapes are harvested by hand between the end of August and early September and then undergo a soft pressing. After a brief period of contact with the skins, the must ferments at controlled temperatures in stainless steel tanks. The wine thus obtained is then left to mature – once again in stainless steel – for a short while.

[**TASTING NOTES**] This wine has a straw yellow colour with greenish highlights. It displays a complex, broad and forthright bouquet. At first, notes of almond, cherry and acacia blossoms. Then Golden Delicious apple, cling peaches and

fresh almonds against a **mineral background**. The sensation that lingers is fresh and dry. On the palate, one finds yet again a subtle yet precise and perfect layering of fruity flavors, while the acidity hints at citrus fruits, citron and grapefruit in particular. The finish reveals an appealing tangy, palate-cleansing character. Alcohol content 12%.

[**SERVING SUGGESTIONS**] Ideal as an aperitif or, alternatively, as an accompaniment for hors d'oeuvres, **risottos, soups** and fish dishes, in particular whitefish cooked in butter, grilled cuttlefish, sea bass or sole poached in white wine. Serve at 10°C (50°F).



750 ml