



218 Duecentodiciotto

Its name comes from the **number of the parcel** in the cadastral map, considered the best one of the farm for Custoza grapes. It has a small percentage of Incrocio Manzoni, a cultivar that give great intensity.

Grapes: Garganega, Trebbiano Toscano, Cortese, Tocai and Incrocio Manzoni

Colour: light yellow.

Fragrance: complex nose, with tropical fruit notes.

Flavour: harmonious and broad, elegant, persistent.

Serving temperature: 10-12°C. Perfect with fish, white meat, risotto.

Vine training system: Trentino pergola

Average grape yields: 8,5 tons/ha

Harvest: hand-picking of grapes, full ripeness of the fruit

Wine-making: late harvest of the best grapes of the vintage, soft-press racking, pulp maceration and fermentation at controlled temperature.

Aging: refined on fine lees in steel vats for 12 months with batonnage every 10 days, bottle-ageing of at least 6 months

Alcohol: 13,5 % Vol.

Total acidity: 5,50 g/lt