



Custoza DOC

It's a white wine characterized by the presence of **Garganega**, the most important white grape variety for Verona and Vicenza. It's the last grape that ripens, but every year is worth the wait. Custoza is perfect from the aperitif to a fish dinner, direct and immediate.

Grapes: Garganega, Trebbiano Toscano, Cortese, Tocai Friulano.

Quality: white wine.

Colour: pale straw-yellow.

Fragrance: intense with fruity notes of apple and pear, white flowers and aromatic herb notes

Flavour: dry, sapid, slightly aromatic

Serving temperature: 8°C. As an aperitif, or paired with light dishes or fish.

Vine training system: Trentino pergola / Guyot

Average grape yields: 11 tons/ha

Harvest: hand-picking of grapes

Wine-making: brief skin-contact maceration, fermentation at controlled temperature

Aging: 5 months on lees in steel vats and at least 1-month bottle refining.

Alcohol: 12,5% Vol.

Total acidity: 5,50 g/lt