

Tipology

Custoza DOC Superiore

Grape varieties

Garganega, Trebbiano Toscano, Tocai Friulano,
Riesling

Vineyard

The training system is by Guyot and pergola, the production is about 3,5kg per plant. The soil is mainly Morainic, situated to the South of the Lake Garda.

Grape harvest

By hand between the end of August and the end of October, taking into consideration the different period of grapes maturation.

Vinification

The grapes are subjected to a soft pressing. After cold static settling, the must is fermented in stainless steel tanks.

Refinement

The wine is kept with its yeast in stainless steel tank at controlled temperature and barrels of second and third transition for 12 months at least.

Organoleptic aspects

The match of different grape varieties increases taste and aroma of its complex varietal aromas. The result is a straw yellow color. On the nose, the wine results complex and can be noticed fruity, floral and balsamic aromas, with a presence of toasted barley's notes. In the mouth, the wine results very sapid, with a good structure and long persistence.

Food matching

Perfect matched with raw fish,
Mediterranean first course and rabbit meat.

Serving temperature

10-12° C

