



Custoza DOC

WHITE WINES



Alcohol: 12% vol.

Area of Production: Region: Veneto. Morenic hills to the south of Lake Garda.

Grapes: From white grapes Trebbiano Toscano , Friulano , Garganega and others. System of growing: traditional with espalier.

Soil Composition: Grounds of morainic origin, with typical drifts with stones.

Vinification and Production System: Vinification of the single grapes, short maceration with the skins, immediate separation of the must, fermentation in purity at controlled temperature (15-16°C.), union of the results of the vinification of the single grapes, preservation in thermoconditioned inox tanks, cold bottling in sterile bottling line.

Organoleptic Description: Dry and mellow white wine, fruity and fragrant; complex perfumed nose.

Color: Light straw-yellow..

Bouquet: Typical, intense, aromatic, fresh fruit aroma.

Taste: Mellow, delicate, naturally sparkling.

Serving Temperature: To be served cold at 8-10°C.

Preservation: To be drunk young. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Wine for aperitif, goes perfectly with hors d'oeuvre, first courses, fish and white meats.

TECHNICAL DETAILS:

Total acidity: 5,60 g/l

Sugar: 7 g/l

Total SO2: 108 mg/l

Free SO2: 31 mg/l

Net dry extract: 23,3 g/l

Volatile acidity: 0,22 g/l

