

# Custoza

## DOC



**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.

Sugar	Total acidity	Volatile acidity	Total SO2	Free SO2	Net dry extract
7.00 g/l	5.60 g/l	0.28 g/l	92 g/l	28 g/l	23.0 g/l