

“Corte Betulla”

Collezione Custoza DOC



Alcohol: 12% vol.

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

Grapes: Produced in very limited quantities from white grapes of our low-yielding "Betulla" vineyard: Bianca Fernanda, Trebbiano Toscano, Friulano, Garganega, and other grape varieties. System of growing: traditional with espalier.

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

Vinification and Production System: Vinification of the selected 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

CANTINE LENOTTI SRL

Via Santa Cristina, 1 - 37011 Bardolino – Verona

+39 045 7210484

WWW.LENOTTI.COM

INFO@LENOTTI.COM