



AMEDEO

CUSTOZA SUPERIORE D.O.C.

Grape varieties: Garganega 40%, Fernanda 30% (Cortese clone), Trebbianello 15% (Tocai clone), Trebbiano Toscano 15%

It takes his name from Prince Amedeo of Savoia hounded in 1866 in the Third Italian War of Independence near Cavalchina, as remembered on a memorial stone at the entrance of our estate. The different ripening time and characteristics of the four grapes that composed this blend, over the years had suggested different wine making techniques, in order to achieve an elegant and more complex white. Therefore the Fernanda grapes are frozen before pressing to maintain the aromas, the Garganega follow a vinification with a light reduction. For the Trebbiano and Trebbianello grapes instead we do a more traditional vinification to maintain their structure. The cuvee is done at the end of May, and after few months of bottle aging the wine is released in July. The average yield is 55hl per hectare.

Az. Agr. Cavalchina

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