



Custoza

Denominazione di Origine Controllata

Grape Varieties: Garganega, Fernanda, Trebbiano Toscano, Trebbianello

Vineyards: The vineyards are located between 100 and 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

Harvest: The harvest is done completely manually, starting from the second week of September, following the different maturation time of the vines. The last vine to be harvested is Garganega, at the beginning of October.

Vinification: Right after the harvest, the grapes are destemmed and pressed. Only Fernanda, due to its semi-aromatic nature, is macerated before being pressed. The musts, after being clarified through static decantation, are fermented at 16-17°C. Malolactic fermentation is inhibited. The yeasts, which are regularly stirred, are not removed until the final cuvée takes form.

Tasting notes: A straw yellow shines through the glass with some green tones: slightly aromatic to the nose, it unfolds generously in the mouth with great balance and flavor. It is a versatile wine, perfect with aperitif, fish, white meats and, at the top, with the "Tortellino of Valeggio".

