

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

WINEMAKING

After light maceration, the grapes are separated from the skins and the must, partially cleaned, is fermented at controlled temperature of 16-17°C to enhance the aromatic characteristics of the vines. After fermentation and separation from the lees, the wine is stocked in steel tanks and afterwards bottled.

WINEMAKER'S NOTE

This wine displays very marked mineral notes, delicate scents of fruits and flowers, along with faintly aromatic hints.

FOOD PAIRINGS

Suited to accompany seafood such as shrimps, steamed spider crabs, grilled fish and delicate pasta dishes. To be served cold at 10-12 °C.

Colori d'Italia

This youthful, modern range incorporates the classic wines of Italy and is easy to match with the cuisines of various gastronomic traditions. A collection of red and white wines that enables you to discover the flavors that a typical Italian family enjoys.



Geographic Area

Custoza Area

Alcohol

12%

Grapes /Blend

Trebbiano Toscano,
Garganega, Tocai
Friulano,
Cortese

PH

3.15

Total acidity

5.55 g/l

Harvesting Period

Mid September

Residual sugar

7.30 g/l