



## CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### DESCRIPTION

This wine comes from Lake Garda, from gravelly soils of morainic origin created by the melting of glaciers that give this wine very marked mineral notes. It has delicate scents of fruits and flowers, along with faintly aromatic hints.

### WINEMAKING

After light maceration, the grapes are separated from the skins and the must, partially cleaned, is fermented at controlled temperature of 16-17° 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 NOTES

Straw-yellow colored wine, with very marked mineral notes and delicate scents of fruits and flowers, along with faintly aromatic hints.

### FOOD PAIRING

Suited to accompany delicate pasta dishes, baked or grilled fish.  
To be served cold at 10-12° C.

### CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



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**Geographic Area**  
Southeast shore  
of Lake Garda

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**Alcohol**  
12%

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**Grapes /Blend**  
Trebbiano Toscano 40%,  
Garganega 30%,  
Cortese 20%,  
Tocai Friulano 10%

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**PH**  
3.1

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**Total acidity**  
5.5 g/l

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**Harvesting Period**  
Mid September

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**Residual sugar**  
6.90 g/l