



## CUSTOZA DOC

Several white grape varieties are cultivated in the area south of Lake Garda: Trebbiano Toscano, Chardonnay, Garganega, Tocai Friulano, Malvasia, Riesling Italico and Cortese varieties all stand out. Blended with wisdom, these grapes create the Custozza, a dry wine that has been appreciated in the Garda area since the sixteenth century.

Colour: straw-yellow with greenish reflections.  
Bouquet: fresh white flowers, slightly aromatic.  
Taste: savoury, delicate with the right body.

### THE VINEYARD

Located inland, southeast of Lake Garda at an altitude between 50 and 100 metres above sea level. Soil type: glacial of morainic origin. Grassing of the vineyard. Training system: single-sided and row pergola. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 20. Planting density: 3,000/4,000 vines per hectare. Yield per hectare: 100 hl.

### FOOD PAIRINGS

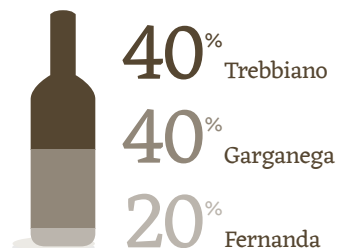
Grilled fish and white meats; excellent as an aperitif.

### VINTAGE 2019

The 2019 harvest began about ten days later than in previous years and with volumes reduced by 15-20% compared to 2018. After years of great heat in the final ripening phase, in which the sugar accumulation was privileged over the aromatic one, we finally had a year in which the low temperatures, combined with day/night excursions, allowed an excellent accumulation of coloring substances and a good acidity. Despite the heavy rains of May, the grapes were healthy and loose, therefore particularly suitable for appassimento. The wines denote more territorial expressions of greater longevity and freshness.



#### GRAPES:



STYLE:  
**dry white wine**



BOTTLE:  
**750 ml**



SERVING  
TEMPERATURE:  
**10° | 12° C**



ALCOHOL  
**12,00% vol**

### PRODUCTION

Harvest: second ten days of September, exclusively hand-picked. Crushing with de-stemming of the grapes and immediate separation of the skins through soft pressing. Fermentation without skins at a controlled temperature of 14-16 °C, then in steel. Stabilisation: protein.