

VINTAGE EDITION

CUSTOZA

DOC



GRAPES

35% Trebbiano
35% Garganega
20% Fernanda
10% Tocai Friulano

AREA OF PRODUCTION

The hills between Verona and lake Garda.

VINIFICATION

The grapes are softly pressed;
the fermentation of the must takes place at a
controlled temperature in order to guarantee
the characteristics of the grape varieties used.

TASTING NOTES

Straw yellow colour. The bouquet shows floral
notes of broom blend with hints of aromatic herbs.
The taste is fresh and savoury, with a long-lasting
finish.

FOOD PAIRINGS

It goes well with light soups, stuffed pasta, fish
main courses and fried vegetables.

ALCOHOL DEGREE

12% vol