

CUSTOZA

DOC



Grape varieties

Garganega, Trebbianello, Chardonnay

Winemaking

The harvest usually takes place between the middle of September and the beginning of October, depending on the different varieties of grape.

Once they have been moved to the winery, the grapes are destemmed and pressed. Then follows a period of cold clarification of the must.

Fermentation takes place at low temperature. The wine remains on its fine lees for about 4 months before bottling.

Tasting notes

Pale yellow colour. On the nose it is fruity and lightly aromatic. On the palate it is dry, sapid and pleasantly harmonious.

Food pairings

It perfectly combines with pasta, spaghetti with tomato sauce, fish on the grill or oven.

Serving temperature

10° - 12° C

Alcohol

12,50% vol.