

## BIANCO DI CUSTOZA

**Grapes of the tradition of the Garda Morainic hills: Garganega, Tocai friulano, Bianca Fernanda (called also Cortese) and Trebbiano toscano that express the best of their freshness when are young.**

### **Name**

Bianco di Custoza D.O.C.

### **Vines**

Garganega, Trebbiano, Tocai and Cortese according to the tradition of the Morainic Hills of Garda.

### **Production technique**

Grapes harvested in the second half of September and fermented at a controlled temperature after brief contact with the skins. Refining in steel.

### **Organoleptic qualities**

Pale yellow colour with greenish reflections, fresh and fruity perfumes with typical tropical hints. It has a soft taste of fresh fruit and a particular presence of yellow peach and pineapple, great character.

**Alcohol content** 12,20%vol

### **Food combination and serving**

Excellent as an aperitif and with freshwater and saltwater fish dishes. Serve at 10-12° C and drink young.

