

BIANCO DI CUSTOZA SUPERIORE

Grapes Garganega, Trebbiano, Tocai friulano Bianca Fernanda (called Cortese) according to the tradition of the Morainic Hills of Garda. After fermentation is refined for at least six months "sur lie".



Name

Bianco di Custoza D.O.C. Superiore

Vines

Garganega, Trebbiano, Tocai and Cortese according to tradition.

Production technique

Grapes harvested in the second half of September and fermented at a controlled temperature after brief contact with the skins. Refining "sur lie" for at least six months.

Organoleptic qualities

Pale yellow colour with golden reflections, perfumes of fresh fruit with tropical and aromatic hints. It has a soft, sapid and persistent taste.

Alcohol content 12,90%vol

Food combination and serving

Wine to be accompanied with pasta dishes, risottos and vegetables, as well as with grilled fish. Serve cool in large glasses at 13-14°.

