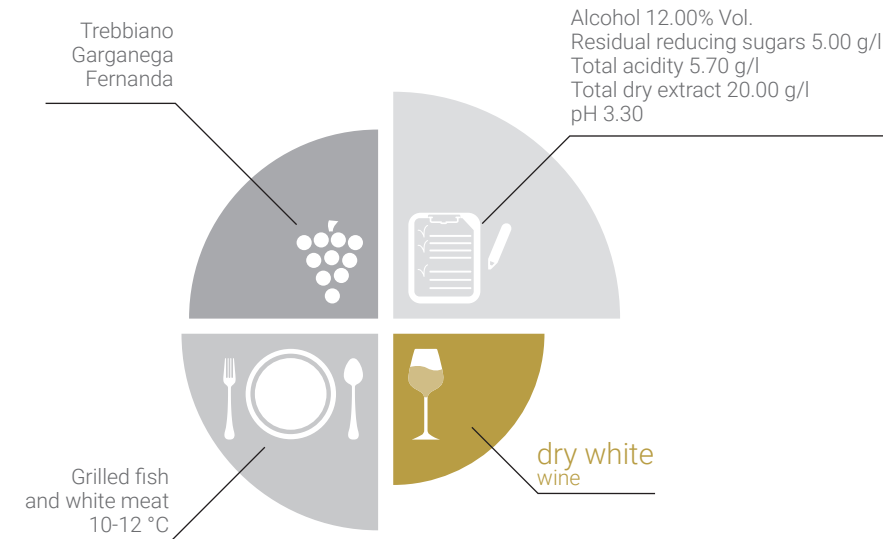


CUSTOZA DOC



Towards the south of Lake Garda, several white grape varieties can be found, among them Trebbiano, Chardonnay, Garganega, Friulano, Malvasia, Riesling Italico and Cortese. These grapes, used with care, give birth to Custoza, a dry wine enjoyed since the sixteenth century in the area close to the lake.

VINEYARD

Location: the Custoza DOC area.

Altitude: 100-250 metres a.s.l.

Soil type: glacial morainic origin.

Grass sward between vines.

Training system: Unilateral Pergola.

Age of vines in production: 15-25 years.

Buds per vine: 8-20.

Density: 3,000-4,000 per hectare.

Yield per hectare: 100 hl.

PRODUCTION

Harvest: second decade of September exclusively by hand. Vinification: destemmed and gently pressed. Fermentation without skins at an temperature of 16 °C.

Conservation in stainless steel.

Stabilization: Protein and cold stabilisation.

TASTING NOTES

Colour: straw yellow with light green hints.

Perfume: fresh, of white flowers, lightly aromatic.

Flavour: sapid, delicate with the right body.



VIVALDI