



**Wine Name:** Bianco di Custoza **Producer:** Terre del Dogado

**Denomination:** Bianco di Custoza DOC

**Tipology:** Dry White Wine

**Production Area:** Custoza (Verona) - Veneto - ITALIA

**Grapes:** Trebbiano Toscano, Garganega, Tocai Italico, Riesling, Cortese.



**Vinification:** Produced with selected grapes handly harvested, situated in hill vineyards in the heart of Custoza area. The grape harvest occurs at the appropriate moment of the maturation, with the grape still rich of natural acidity and never overripe because in this case all the flavors would burn. Soft pressing and fermentation at controlled temperature. After series of natural decantations the wine is bottled with the cold-microfiltration technique to safeguard freshness, typicality and flavors.

**Aspect:** Bright straw yellow with slightly green tinges.

**Bouquet:** Fine and intense, pleasantly aromatic, with hints of apricot, peach, citrus fruits and white flowers, elegant.

**Taste:** Dry and fresh, soft and very well balanced, medium bodied, with an intense and long ending, persistent.

**Alcohol:** 12,5% Vol

**Pairings:** Ideal as aperitif, with appetizers, light meals and fish dishes, in particular with shellfish; it goes well also with soft cheeses, such as robiola and mascarpone.

**Advices for Service:** This wine should be served at 8-10°C in white wine long-stemmed glasses, preferably in «Tulip Glasses» and swirled kindly for the release of all its fragrances before approaching it to the nose and then to the mouth. Notice the clearness of the colour, appreciate all the fruity and flowery fragrances and feel the softness and elegance of this traditional Venetian wine. It should be consumed within 16 months from the bottling to be fully appreciated.

# BIANCO DI CUSTOZA

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