



BIANCO DI CUSTOZA

Controlled designation of origin

Produced on the Falcona morainic hills in the typical Custoza area, exposed to the sun and well ventilated by breezes from Lake Garda.

Grapes: Garganega, Trebbiano toscano, Cortese, Pinot bianco, Chardonnay and Tocai Friulano.

Vinification: fermentation and refinement take place in stainless steel tanks at controlled temperatures.

Characteristics: fruity straw yellow wine, supple and with proper body.

Alcohol content: 12% by volume.

Services: serve at a temperature of 11°.

Format: 0.75 liter Bordeaux bottle.

