

Soraighe



Custoza D.O.C.

The essential characteristics of Custoza consist of freshness, light aromaticity, considerable drinkability and easy food pairing. Among the Italian white wines with a designation of origin, Custoza is characterized by not relying on a prevalent grape variety, but rather on a traditional blend that enhances, alongside the native varieties of garganega, trebbiano and fernanda.

Grape varieties: Garganega, Trebbiano, Chardonnay and Cortese **Production region:** On the last offshoots of the Veronese hills.

Alcohol: 12.5% vol. Sugar: gr/lt 3 Total acidity: g/l 5.7

IN THE VINEYARD

Soil type: Calcareous, clayey. Yield per hectare: 90 ql/ha. Vine training system: Espalier.

IN THE CELLAR

Filtration: Collection of grapes in small containers. Pressing and destemming. Soft pressing, fermentation at a controlled temperature of 15 °C in steel. Aging in steel.

AT THE TABLE

Tasting notes: Color: Intense straw yellow. Smell: Intense with notes of wisteria and peach. Taste: Structured, sapid, rich in notes of flowers and fruit.



