

gorgo

*...la terra ...la tradizione
...l'innovazione*

Custoza D.O.C Podere San Michelin

The Custoza reserve wine is intense and structured while smooth and harmonious, also with a balanced alcohol level! This wine is the result obtained from the particularly rocky and calcareous soil of the wine estate; late harvest (2nd or 3rd decades of October); special vinification with thermoregulated fermentation.

Vines: Cortese, Tocai, Trebbiano toscano, Garganega.

Training system and yield: Arched cane - 100q/ha

Vinification: After a late harvest maceration on the skins for at least 20/25 hours at controlled temperature.

Ageing: 6 months in stainless steel vats and 3 months in bottle

Colour: Deep straw yellow with bright hues.

Bouquet: Vinous, slightly aromatic but persistent, scents of ripe fruits and citrus.

Flavour: Dry and smooth. Velvety, full-bodied and well-balanced.

Alcohol level: 12,5% vol

Food matches: Rice and vegetables. Raw or grilled fish and shellfish
Delicate main dishes. Serve at 10/11°C

