

BERTANI®



CUSTOZA

Custoza Doc

Harmonious game of mutual balance.

Production area

The hilly areas and foothills bordering Lake Garda.

Soil

Morainic, calcareous-clay and calcareous-gravel soil.

Grape varieties

40% Garganega, 40% Trebbiano, 10% Cortese and 10% Malvasia.

Winemaking

Soft crushing and fermentation in steel tanks.

Ageing in steel containers, with contact on the lees from the end of fermentation for about three months.

Style

The result of a perfect marriage of several native grapes, Bertani's Custoza is the best expression of the freshness and liveliness of this inland Garda area. The wine has a delicate fruity and floral aroma, slightly aromatic, never intrusive.

Pairings

Perfect as an aperitif, it goes well with salads, delicate pasta dishes and white meat.

0,75 l.