

DOMINI VENETI

Our Valpolicella, your wines.



CUSTOZA DOC

“The delicate ally of light dishes”. Several white-berry vines are cultivated in the area to the south of Lake Garda. Dosed with wisdom, these grapes give rise to Custoza, a dry wine that has been appreciated since the sixteenth century. Custoza is a delicate wine with a savoury and slightly bitter taste and a slightly aromatic, delicate and very pleasant aroma. It is amazing paired with light appetisers, risottos and packaged pasta with vegetable sauces. Also to be tried with fish, especially lake fish. Serving temperature: 10 - 12 °C.

THE VINEYARD

Located in the productive area of Custoza, from which it takes its name. The soils of morainic origin have a medium texture with a tendency to be sandy and rich in limestone. Training system: single-sided pergola and row. Age of producing vines: from 15 to 25 years. Load of buds per vinestock: from 8 to 20. Planting density: 3,000/4,000 vines per hectare. Average yield per hectare: 84 hl.

PAIRINGS It pairs very well with light appetisers, risottos and packaged pasta with vegetable sauces. It is also pleasant with fish, especially lake fish.

VINTAGE 2017

A vintage characterized by low quality production. The seasonal trend was overall very good, optimal for ripening and with little incidence of parasitic diseases in the vineyard. An early harvest of about ten days compared to the usual, at the end of a season characterized by some anomalous phenomena, with some areas affected by spring frosts that have reduced production, and water stress. The grapes are very healthy, whole, with high sugar content that have led to the production of enjoyable wines from the beginning.



GRAPES

40% Trebbiano

40% Garganega

20% Fernanda



TYPE

Dry white wine



FORMAT

750 ml



SERVING TEMP.

10-12 °C



ALCOHOL CONTENT

12,5% vol

PRODUCTION

Harvest: between the end of September and the beginning of October, exclusively hand-picked. Soft crushing of the grapes. Fermentation without skins at controlled temperatures of 14 - 16 °C. Conserved in steel. Stabilisation: protein and tartaric.