

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 2018

This vintage featured an abundant, quality production. The overall seasonal trend was very good, with improved weather conditions in July and August and less rain in May and June. The harvest was slightly early, starting in the first ten days of September, and some areas were hit by heavy rains just before harvesting. The grapes are healthy and whole, with a good sugar content.



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.