

# 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 2021

The 2021 was a great vintage. It began with a phenological delay due to a cold winter and cold temperatures that endured until May. Ripening began by the end of July and the beginning of August thanks to hot and dry temperatures and the favourable day-night excursion. The grapes reached the harvest period in perfect conditions of excellent quality including a balanced quantity of crop.



### 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.

The excellent sugar gradations and the abundant concentration in anthocyanins guaranteed a good extractability that allowed us to produce wines with dense, thick, and intense colour and an elegant profile both on the nose and the taste.