

ETHICAWINES

earth, heart, hands.



Giovanna Tantini



Custoza DOC

REGION

Veneto

VARIETY

Garganega, Trebbianello, Trebbiano Toscano, Chardonnay

Custoza was included amongst our company's produce in 2013, seeing as we had a large quantity of varying types of white grapes available. Another important challenge for the enhancement of a DOC of complexity, marked by the articulation of the different grapes used, which merits a position on the market congruent to it's potential.

Exposure and altitude: South, 100m ASL

Soil composition: Glacial (morainal), gravelly, calcareous and alluvial

Yield per hectare: 100 ql/ha

Harvest: Mid-September

Vinification: harvest and the soft pressing of the crushed grapes which is followed by static clarification of the must at 8°C. Alcoholic fermentation at controlled temperature of 16-18°C for 15 days. The blend of wines is done at the end of fermentation respecting Production Discipline

TASTING NOTES

Pale straw yellow and bright, fruit notes, with prevailing hints of banana and green apple. Full, beautiful volume and a fresh and fruity final.

FOOD PAIRINGS

Antipasti, charcuterie, tortellini, pasta, fish, vegetables and farmyard meat.