SACCHETTO

CUSTOZA DOC
L'ALFIERE



The grapes for this prestigious white wine ripen in the temperate climate of Lake Garda. The fruity and aromatic scent preludes a soft flavour, followed by a pleasantly bitterish aftertaste. Ideal with seafood appetizers, shellfish, fried fish, soups, boiled meat and poultry. Serve at 10-12°C

Classificazione:	Custoza DOC
Zona d'origine:	Veneto, the Province of Verona, an area with a typical moderate climate next to Garda Lake.
Vitigni:	Trebbiano toscano, Garganega, Trebbianello and Bianca Fernanda.
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colore:	Intense straw yellow.
Profumo:	Floral with notes of elderberry and hawthorn, fruity with hints of lemon and white peach, all accompanied by sweet notes of thyme and sage.
Sapore:	Dry, soft, delicate and with the right body.
Gradazione alcolica:	12% Vol
Acidità totale:	5,5 - 5,8 g/l
Residuo Zuccherino:	4 - 5 g/l
Temperatura di servizio:	10 - 12 °C
Abbinamenti consigliati:	To be served with fish-based hors-d'oeuvres, shellfish, fried fish, soups, boiled meat and chicken.