



## BIANCO DI CUSTOZA D.O.C. L'ALFIERE

Classification: Bianco di Custoza D.O.C.

Area of origin: Veneto, the Province of Verona, an area with a typical moderate climate next to Garda Lake.

Grapes: Trebbiano toscano, Garganega, Malvasia, Riesling Italico, Pinot Bianco and Chardonnay.

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers.

Refining: In bottle

Preservation: 18/24 months depending on the temperature and lighting of the place where it is stored.

Colour: Straw yellow.

Aroma: Vinous, Fragrant, delicate with a typical aromatic scent.

Flavour: Mellow, delicate, full-bodied slightly bitter.

Alcohol content: 12% Vol.

Total acidity: 5,5 -5,8 g/l

Residual sugar: 4 - 5 g/l

Serving temperature: 10-12° C.

Gastronomic match: To be served with fish-based hors-d'oeuvres, shellfish, fried fish, soups, boiled meat and chicken.