

gorgo

ORGANIC CUSTOZA D.O.C.

San Michelin

The ancient vineyard of San Michelin interprets and represents the character and merits of Custoza wine with great elegance: fresh, fruity, savoury and slightly aromatic. Time allows it to evolve and decisively express its full structure and mineral notes.



Vines:

Garganega, Cortese, Trebbiano.



Training system:

Cane trained - 40 year old vineyard



Vinification:

After a late harvest, soft pressing, fermentation in temperature-controlled steel tanks. The wine remains on the fine lees inside the tank until bottling.



Ageing:

Only in steel, then the wine is bottled where it continues to develop.

Colour:

Intense straw-yellow with bright highlights.



Bouquet:

Vinous, slightly aromatic but persistent, notes of ripe fruit and citrus.

Flavour:

Dry without being harsh, soft texture, full-bodied with fine, harmonious finale.



Alcohol content: 13% vol



Food matches:

Vegetable-based risottos, fish and raw or grilled shellfish, delicate second courses.

Serve at 10/11° C

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