

gorgo



D.O.C. - ORGANIC

Custoza

The history of the land that lies between the city of Verona and Lake Garda, a family's passion and the culture of a place translated into a wine. This is Custoza: the emblem of our identity. Fresh, fruity and slightly aromatic, Custoza is a dry white wine made from a complex, soft and flavoursome blend.



Vines:

Garganega, Bianca Fernanda (native clone of the Cortese grape), Trebbiano Toscano.



Training system:

Guyot



Vinification:

Pre-fermentative cryomaceration, soft pressing, fermentation in temperature-controlled steel tanks. The wine remains on the fine lees inside the tank until bottling.



Ageing:

3-4 months in stainless steel tanks and then in the bottle.

Colour:

Light straw-yellow.



Bouquet:

Flowers and white pulp fruit.

Flavour:

Dry, harmonious and fresh; slightly aromatic, with a crisp acidity in balance with a savoury, mineral and persistent body.



Alcohol content: 12,5% vol.



Food matches:

Not only a delicious aperitif, this is a wine that can accompany the whole meal, from the first course (pasta or soup) to seafood salad and vegetarian dishes, as well as raw and cooked fish dishes.

Serve at 10° C

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