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| Z:\Cataloghi-depliant-dvd\Linea Antichello\Antichello NUOVO LOGO 2017\Marchio Antichello.jpg  **CUSTOZA**  *DENOMINAZIONE DI ORIGINE CONTROLLATA*  **Production area**  Vineyards on the slopes of the moraine hills situated in south-east of Lake Garda.  **Grape varieties**  Trebbiano, Garganega, Trebbianello, Cortese, Malvasia, Pinot Bianco and Chardonnay grapes, in the amounts set forth in the official production specifications.  **Refinement**  In stainless steel tanks.  About 3 months in the bottle.  **Wine analysis**  Alcohol: 12,5 % Vol.  Total acidity: 5,5 -6 g/l  **Sensory impressions**  Straw yellow colour with magnificent silvery hues, it has an extremely fine, harmonious and rich nose, tropical fruits and custard. A wine with a vivid freshness and balanced intensity: the palate is pleasantly mineral, and the finish clean, vibrant.  **Serving information**  10° to 12° C.  **Dining accompaniment**  Custoza honours all egg recipes, which are notoriously difficult to pair. It becomes the perfect match for sushi or pasta with shellfish sauce.  **Longevity**  To drink young. |  |