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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. |  |