



ANTICHELLO

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.

