RaliWine
When the passion comes true ...

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA
MONTEMAGRIN

Production area
Vineyards on the slopes of the moraine hills surrounding the towns of Custoza, Castelnuovo del Garda and Valeggio sul Mincio, south-east of Lake Garda.

Grape varieties
Trebbiano, Garganega, Trebbianello, Cortese, Malvasia, Riesling italico, Pinot Bianco and Chardonnay grapes, in the amounts set forth in the official production specifications.

Yield
100 kg of grapes yield 65 litres of wine.

Wine analysis
Alcohol 12.5% vol.
Total acidity 5.5-6‰.
Dry extract 21-22‰.

Ageing
In stainless steel tanks.

Refining
About 3 months in the bottle.

Sensory impressions
A delicate, pale yellow colour with magnificent silvery hues, it has an extremely fine, harmonious and rich nose, redolent of icing sugar, sweet almonds, tropical fruit – banana in particular – and custard. A wine with a good structure, vivid freshness and balanced intensity: the palate is pleasantly mineral, and the finish clean, vibrant, with a delightfully bitter hint of almond.

Serving temperature
8-10° C.

Recommended food pairings
Custoza honours all egg recipes, which are notoriously difficult to pair. Its true personality, strong and original, emerges after 1 or 2 years of cellaring, when it becomes the perfect match for sushi or pasta with shellfish sauce.

Longevity
Best consumed young (within 1 to 2 years).

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