

Custoza

DOC

E' il nostro *Tratto Deciso* – Fresco, con un'impronta nitida

A line of energy and clarity.

Tratto Deciso is born from the harmony between freshness and aroma, in a luminous and dynamic balance.

A fresh and direct Custoza that affirms its identity as a clear line that crosses time.

Grape Varieties	40% Garganega, 25% Trebbiano, 15% Fernanda, 20% tra Malvasia, Riesling italico, Chardonnay and Sauvignon
Vineyard location and characteristics	Custoza facing Southwest and Northwest, at an altitude of 300 meters
Soil	Morainic-Calcareous-Clayey
Vine training and planting density	Pergola Veronese (3800 viti/ha) and Guyot (4500 vines/ha)
Harvest	Aromatic, precocious varieties hand-harvested early September, Garganega late September.
Vinification	Destemming and crushing of the grapes, enzyming, brief skin contact followed by separation of the must, cleaning and fermentation with selected yeasts at not more than 20°C in stainless steel tanks. The must of the Garganega is blended with the early harvest aromatic grapes after fermentation to harmonize the whole.
Maturation	100% stainless steels tanks, followed by bottle aging
Organoleptic Characteristics	Pale straw yellow color. The nose is floral and fruity, with notes of banana, elderberry and hawthorn, which then ripen into plums, renet apples and pineapple. The palate is delicate, harmonious and lively.
Analytical Notes	Alcohol: 12% vol. - Sugar: 6 g/l - Total acidity: 5.20 g/l – Volatile Acidity: 0,16 g/l - Dry extract: 19 g/l
Size	0,75 l
Pairings	The quintessential aperitif, that is also delicious with light meals.
Serving Temperature	Serve at around 10° - 12°
Cellaring	A wine to be enjoyed young with its fresh and aromatic bouquet, within 2-4 years