

# CA' DEL MAGRO

CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA

**Grape Varieties:** 40% Garganega, 20% Trebbiano Toscano, 5% Tocai Friulano, 10% Cortese, 10% Chardonnay-Riesling Italice-Malvasia and 15% Incrocio Manzoni.

**Location and characteristics of the vineyard:** The Cà del Magro vineyard is over 40 years old and is around 7 hectares in size. It lies in the beautiful hills of Custoza, a small hamlet in the commune of Sommacampagna, situated south-east of Lake Garda.

**Average altitude:** 100-150 metres above sea level. A hill of glacial origin with limestone, clay, gravelly and sandy soils.

**Training system and plant density:** Part of the vineyard is planted with old vines of noble indigenous varieties, using Veronese Pergola training and with very low yields of around 2 kg per vine. The remainder is planted with Guyot-trained Garganega vines, selected and propagated from historic clones.

**Harvest :** Chardonnay, Tocai Friulano, Riesling Italice, Malvasia and Incrocio Manzoni: first ten days of September. Cortese: mid- September. Garganega and Trebbiano Toscano: first ten days of October.

**Vinification:** Cryomaceration and soft pressing. For the must , around 4%-5% of the Garganega grapes are fermented and mature "sur lie" for a period of about 4 months; the rest of the grapes are left to ferment slowly, in temperature-controlled stainless steel tanks and in contact with their lees, until May. The wine is then put into bottles where it remains to mature for at least 6 months before being released for sale.

**Organoleptic description:** An aromatic dry white wine.

**Colour:** Yellow, with pale green highlights.

**Nose :** Wild flowers, Golden Delicious apples, exotic fruit.

**Flavour :** Dry, tangy and full- bodied, with a long after-taste.

**Vol:** 13,00%

**Total Acidity:** 5,00 gr/Lt

**Serving Temperature:** 10-11 °C

**Serving Suggestions:** Oysters, sushi, sashimi and all raw fish. It can also be matched with both white and red meats. Excellent with glazed duck.

