



AZIENDA AGRICOLA
MONTE DEL FRÀ

CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties 40% Garganega, 15% Trebbiano toscano, 15% Trebbianello, 30% Cortese.

Location and characteristics of the vineyard Custozza, a small hamlet in the commune of Sommacampagna, situated to the 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 Guyot with 4,000 to 4,800 vines per hectare. The yield is 2 kg per vine.

Harvest Cortese: mid-September. Garganega and Trebbiano Toscano: first ten days of October.

Vinification Brief cryomaceration prior to fermentation, followed (as for all the other varieties) by soft pressing and fermentation in temperature-controlled stainless steel tanks.

Organoleptic description A lightly aromatic dry white wine.

Colour Straw yellow, with pale green highlights.

Nose Fruity, white flowers and green apple.

Flavour Dry, tangy and well-balanced.

Vol. 12,50%

Serving temperature 9-10 °C

Serving suggestions An excellent aperitif, but also good with hors d'oeuvres, rice and pasta dishes, shellfish and fish recipes in general.



375 ml



750 ml

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