

LA SERRA

CUSTOZA

DENOMINAZIONE
DI ORIGINE CONTROLLATA

PRODUCTION AREA

In the vineyards of Custoza, Castelnuovo del Garda and Valeggio sul Mincio, South-East of Lake Garda, which have morainic soil.

GRAPE VARIETIES

Trebbiano, Garganega, Trebbianello, Cortese, Malvasia, Riesling, Pinot Bianco and Chardonnay in percentages established by law.

YIELD

Each 100 kg of grapes 65 litres of first pressing.

CONTENTS

Alcohol 12,5% by Vol.
Total acidity 5,5-6 ‰.
Net dry extract 21-22‰.

REFINEMENT

In stainless steel vats and about 3 months in the bottle.

SENSORY IMPRESSIONS

Straw yellow colour. Fruity, intense and slightly aromatic bouquet. Savoury, delicate and smooth taste.

SERVING INFORMATION

10-12° C

DINING ACCOMPANIMENT

As aperitif, with starters, fish first courses, boiled fish or with sauces, white meat.

LONGEVITY

Best young (1 to 2 years).

Please store away from light and heating, laid down in a cool place.

