

San Michelin Custoza DOC Gorgo

Certified Organic



Grapes: Garganega, Cortese, Trebbiano.

Area of origin of the grapes: A 40 year old vineyard in the Morainic hills near the village of Custoza in the municipality of Sommacampagna (VR)

Soil type: Rocky debris, stones and pebbles, humus and silt, rich in calcium carbonate with a high pH.

Training system: Cane trained.

Vinification: After a late harvest, soft pressing, fermentation in temperature-controlled steel tanks. The wine remains on the fine lees inside the tank until bottling.

Ageing: Only in steel, then the wine is bottled where it continues to develop.

Sensory characteristics: Intense straw-yellow with bright highlights. To the nose it is vinous, slightly aromatic but persistent, notes of ripe fruit and citrus. Taste is dry without being harsh, soft texture, full bodied with fine, harmonious finale.

Serving suggestions: Vegetable based risotto, fish and raw or grilled shellfish, delicate main courses.

Alcohol: 13%

Serving temperature: 10-11° C.