



Summa Custoza Superiore DOC Gorgo

Certified Organic

Grapes: Garganega, Bianca Fernanda and other grapes, as laid down by the DOC regulations.

Area of origin of the grapes: Custoza and Sommacampagna (VR). A selection of the company's historic vineyards (50-60 years old).

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

Training system: Guyot and Spurred Cordon.

Harvest: Late harvest (excluding the Trebbianello variety, 5%) takes place in the first or second week of October in order to obtain a long (concentrated) phenolic maturation on the vine. The grapes are harvested by hand and a careful selection of the ripe bunches is required when they are in a perfect condition.

Vinification: The grapes are fermented together to express the character of the territory to the utmost. Fermentation takes place cold, with a long period on the natural yeasts until May.

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

Sensory characteristics: Intense straw-yellow, the bouquet is of Mediterranean aromas (especially orange blossom and jasmine), peaches and ripe fruit, antique rose with hints of vanilla. Fulsome on the palate, with recognisable hints of yellow tropical fruit and pleasurable savoury notes.

Serving suggestions: All traditional Mediterranean fresh pasta dishes, white meats, raw ham, moderately matured cheeses. Perfect with shellfish, carpaccio or more complex fish dishes.

Alcohol: 13%

Serving temperature: 10-11° C.