

CA' DEL MAGRO CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Garganega, Trebbiano Toscano, Cortese, Incrocio Manzoni.

Location and characteristics of the vineyard: The fruit is sourced from vineyards over 30 years old which infuse deep character. They are located in the Municipality of Sommacampagna southeast of Lake Garda.

Soils: Average altitude and composition 100/150 meters (328/492 feet) a.s.l. with calcareous and clayey soil.

Training system: Guyot.

Harvest: Hand harvest begins the first week of September until approximately mid-October according to the ripeness of the grapes.

Vinification: The grapes go through the soft pressing process with a previous period of cold soaking to allow maximum aromatic extraction. Fermentation goes in steel tanks, on the lees at controlled temperature with frequent and soft pumping overs. Then the wine rests a few months in cement vats before bottling. The maturation process takes place in the bottle for at least 6 months before being released to the market.

Organoleptic description: Day bright yellow. Medium intensity with floral, and spices aromas such as blossom, chamomile, apple, pear, peach, citrus, tropical fruit and ginger. Dry, very well balanced with long finish. The flavors remains true to the nose with a charming extra virgin olive oil texture on the palate. Drink it now or save in your cellar, this wine has a beautiful potential for aging. Outstanding!

A.B.V. 13.0%

Suggested Pairing 10 °C – 12 °C (50°F – 53°F)

& Serving Temperature: Excellent aperitif, it goes well with pasta and soups, fresh water fish, vegetarian, asian and mediterranean cuisine in general. Also delicious with fried dishes, pizza and chicken. It is a great addition to your by the glass list! BTG Success!



MONTE DEL FRÀ
AZIENDA AGRICOLA