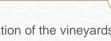


Farina

Bianco di Custoza DOC





Location of the vineyards: Grapes are hand harvested from vineyards located in the Moreniche hills, south-east of Lake Garda.

Vinification: Pressing and destemming of the grapes, enzyme injection, two-to-three hours on the marc and separation from the must, cleaning and fermentation with selected yeasts at a temperature not above 20°C. The must from the grapes pressed first are added to the Garganega must and the blend is created at this time.

Aging: 100% stainless steel, followed by refinement in bottle before release.

Grape varieties: 40% Garganega, 25%
Trebbiano, 15% Fernanda, 20% Malvasia, Riesling italico, Chardonnay and Sauvignon

Altitude: 300m ASL

Exposure : Southwest/Northwest

Soil: Morainic-clayey-calcareous

Alcohol: 12%

Tasting notes:

CUSTOZA

FARINA

Fruity and floral, with notes of plum, hawthorn and pineapple. Delicate, harmonic and vibrant! Ideal as an aperitif and delicious with shellfish dishes.



Press Notes

The Washington Post

2021

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James Suckling

2021

90 points

Wine Enthusiast

2023 91 points

