

Farina

Bianco di Custoza DOC

Vineyard Location: Grapes are hand harvested from vineyards located in the Morenic 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

Soil Morainic-clayey-calcareous

Alcohol 12%

Tasting notes

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



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Banville
Wine Merchants

www.banvillewine.com

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