



FIORDALISO
Bianco di Custoza

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Bianco di Custoza D.O.C.

Type of wine: dry white

First vintage produced: 1987

Production zone: the vineyards are situated in the morainic hills of the hinterland to the south of Lake Garda

Type of soil: clayey with pebbles, typical of the morainic hills of the Custoza zone

Grapes: Cortese 30%, Garganega 30%, Trebbiano Toscano 20%, Tocai 10% and Chardonnay 10%

Training system: Guyot

Yield per hectare: 11,000 kilos

Harvest period: end of September

Vinification: the method of vinification is aimed at bringing out the aromatic characteristics of the various varieties used in the production of this fragrant white wine. The must therefore undergoes cold maceration, pressing is gentle and fermentation is carried out at controlled temperatures between 18° and 20°C

Maturation: in temperature-controlled stainless steel tanks, with further maturation in bottle prior to release

Number of bottles produced: 30.000

TASTING NOTE

Colour: bright straw yellow with lively green highlights

Nose: fresh hints of flowers (linden, wisteria and acacia) and of fruits (apples, pineapple and peach)

Flavour: a dry white wine with good structure and appealingly fresh acidity. On the palate it echoes the attractive floral and fruity sensations found on the nose, enriched on the finish by delicate hints of chlorophyll

Serving suggestions: ideal as an aperitif, it also goes perfectly with the cuisine of its zone of origin (*tortellini di Valeggio* and lake or river fish) and with cold cuts (raw ham or *coppa*). It is excellent for accompanying both salt-water and fresh water fish. It is delicious with fresh summer dishes: it makes a perfect accompaniment for *insalata caprese* (mozzarella, tomato and basil) or raw ham with melon. Try it also with Parmentier soup

Note: Custoza is a small village near which, in the 19th century, two of the most important battles in the Italian wars of independence were fought

Alcohol: 12.5% vol