



**FARINA**  
VINI PREGIATI IN VALPOLICELLA

## CUSTOZA DOC

Obtained from a heterogenous blend of aromatic grapes from the vineyards of the Moreniche hills, South-East of Lake Garda. It offers a harmonious combination of flavors and aromas. An eclectic, young and modern wine suitable for different occasions.

<b>GRAPE VARIETIES:</b>	40% Garganega, 25% Trebbiano, 15% Fernanda, 20% Malvasia, Riesling italico, Chardonnay and Sauvignon
<b>VINEYARDS LOCATION:</b>	Custoza
<b>EXPOSURE AND ELEVATION:</b>	South- North/West, 300 m a.s.l.
<b>SOIL:</b>	Morainal-Clayey-Calcareous
<b>GROWING TYPE AND PLANTATION DENSITY:</b>	Pergola (3800 vines/hectare), Casarca type espalier and Guyot (4500 vines/hectare)
<b>HARVEST:</b>	Manual harvesting of the aromatic early grapes at the beginning of September, Garganega is harvested at the end of the month
<b>VINIFICATION:</b>	Pressing and destemming of the grapes, enzyme injection, two-three hours on the marc and separation from the must, cleaning and fermentation with selected yeasts at a temperature not above 20°C. To the Garganega must is added the previous wine from early grapes to harmonize the ensemble.
<b>AGEING:</b>	100% stainless steel, following refinement in the bottle
<b>ORGANOLEPTIC NOTES:</b>	Pale straw yellow. Fruity and floreal, with notes of banana, elder and hawthorn, that become scents of plum, rennet, pineapple. Delicate, harmonic and lively taste.
<b>ANALYTICAL DATA:</b>	Alcohol: 12% vol. Sugar: 6 g/l Total acidity: 5,20 g/l Volatile Acidity: 0,16 g/l Dry extract: 19,75 g/l
<b>SIZE (L):</b>	0,750
<b>PAIRINGS:</b>	Excellent with starters, light dishes and fish. Incomparable as an aperitif.