

# gorgo

*...la terra ...la tradizione  
...l'innovazione*

## Custoza D.O.C

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This dry white wine is obtained from a complex blend of grapes from different vines, each conferring its distinguishing features: Trebbiano Toscano (or Castelli Romani) imparts vigour and the wine's full body; Cortese (or Bianca Fernanda) gives the dry, harmonious and fresh taste; Garganega together with Tocai Friulano, Malvasia and other grapes, adds pleasant and aromatic scents. Complying with the technical guidelines, the wine estate has obtained a fresh, vivid, well-bodied wine.

**Vines:** Trebbiano toscano, Garganega, Cortese, Tocai friulano.

**Training system and yield:** Arched cane - 130q/ha

**Vinification:** Short maceration on the skins for a few hours, controlled-temperature fermentation.

**Ageing:** 4 months in stainless steel vats.

**Colour:** Light straw yellow.

**Bouquet:** Slightly fruity (pear), vinous.

**Flavour:** Smooth, sapid, well-bodied, with a slightly bitter aftertaste.

**Alcohol level:** 12% vol

**Food matches:** Aperitif wine, for light appetizers, and delicate soups.

Serve at 10°C

