

# CUSTOZA D.O.C. PARETAIO

**Variety:** 40% Trebbiano, 40% Garganega, 20% Cortese.

**Production zone:** Garda; old property vineyard planted in 2005 with personally selected vines. Located in the Cattani estate on the southern side of Lake Garda. Sits at 180 m above sea level.

**Soil:** Clayey.

**Harvest:** Late, manual, with strict selection of the grapes in the vineyard.

**Yield per hectare:** 120 q/Ha of grapes.

**Harvest time:** Second decade of September.

**Vinification:** Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel.

**Maturation:** Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged again in wood for another 4/5 months. Kept in the bottle for 2/3 months before release.

**Bottling:** First decade of March.

**Top:** Natural cork.

**Sensory characteristics:** Yellow color with a delicate and pleasant scent of peaches and apples, it results soft and sweet with an excellent structure that gives persistence on the palate.

**Serving temperature:** 12/14° C.

**Average life of Wine:** Wine with good aging. Fabulous even after 6 years.

**Food matches:** Excellent with rice, it combines nicely with white meat dishes, fish and dry pastry.

**Analytical data:**

Alcohol: 12,5% vol.

Total acidity: 5,5 g/l.

Ph: 3,30.

Net dry extract: 23 g/l.

Total sulfur dioxide: 78 mg/l.

Wine Maker: Corrado Cattani

