

POGGIO
delle
GRAZIE



CUSTOZA

DOC

GRAPE VARIETY

50% Garganega
30% Trebbiano
20% Tocai

ALCOHOL BY VOLUME

12%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda
Climate Mild – mitigated by the lake
Altitude 200 meters a.s.l.
Soil Clay – calcareous – moranic origin



APPEARANCE

Straw yellow color with greenish reflections.

OLFACTORY

White flowers with scents of aromatic herbs, mint and nettle.

GUSTATORY

Crispy and sapid, enwrapping, with fresh minerality. Dry but smooth.

FOOD PAIRINGS

Entrées, first courses as pasta, tortellini/ravioli or soups. Well matches also with fish, white meat (chicken, turkey), salads or grilled vegetables

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Grapes are handpicked and immediately processed.

WINEMAKING - CELLAR

Cold clarification of the must and, at a controlled temperature of 16°C, thanks to the natural east of the terroir, must spontaneously ferment – no use of selected yeast.

After a refinement of about 3 months on the lees, wines obtained by the different grape varieties are carefully blended with proportions that can vary according to the vintage.

REFINEMENT

bottle – 2 months