



BIANCO

DI CUSTOZA

denominazione di origine controllata

Colour: straw yellow.

Tasting notes: delicate and tangy, with good persistency.

Food pairings: appetizers and fish dishes

Bouquet: intense with aromatic notes.

Alc./Vol: 12,50%

Residual sugar: 2%

Total acidity: 5,5%

Origin: vineyards on morainic hills to the south of Lake Garda.

Grape variety: Garganega 30%, Trebbiano 20%, Fernanda 30%, Trebbianello 5%, Malvasia 10%, Manzoni 5%.

Harvest: the grapes are all picked by hand, usually in the second half of the month of September, preferably in the coolest hours of the day to fully preserve the fragrance of the grapes.

Vinification technique: gentle pressing is followed by static decantation and then by fermentation on selected yeasts at a controlled temperature not exceeding 12°C to preserve the fragrances of the most aromatic grape varieties.

Refinement: after being partially clarified, the wine remains in steel tanks in contact with the finest lees for about 5 months.



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