

Custoza Doc Le Rune



A whisper, an alchemy, the secret language of the world that you can see through this wine with unique characteristics.

Obtained after a careful research for the best grape varieties growing on the south east side of the Garda Lake area, this wine is unique in terms of its harmony and versatility and has pleasing semi aromatic and mineral notes,

Grape Varieties

Garganega, Trebbiano Toscano, Friulano, Malvasia, Riesling Italico, Cortese (or Fernanda), Chardonnay to complete.

Vineyard (geographical position and characteristics)

The vineyards are situated to the southeast of the Lake Garda moraine basin.

The average age of the vineyards is about 30 years. The hilly morainal soil, calcareous and gravely-sandy, is ideal for these white grapes.

Vinification

The vinification process starts as soon as the grapes are brought to the cellar. After roller crushing, the next step is cold maceration on the skins, which aids the extraction of the bouquet and variety typification. The must thereby obtained undergoes heat-controlled fermentation (at about 16°C). It is then put into steel tanks until the bouquet has been completely "cleaned". After a brief spell in the bottle, the wine is ready to drink.

Le Rune & Cuisine

This Bianco di Custoza is excellent with first courses with fish and shellfish in general, as well as being the perfect accompaniment to any fairly simple full lunch.

Serving temperature: 10-12°C

Alcohol: 12% vol.

