



## Custoza Doc Zaleo

Obtained from the finest grapes, with a straw yellow colour, lightly aromatic bouquet and fresh, delicate, slightly bitter finale.

### Grape Varieties

Trebbiano toscano, Garganega, Chardonnay, Friulano.

### Vineyard (geographical position and characteristics)

The vineyards are located in the southeast part of the Lake Garda moraine basin. Their age varies from 7 years for Chardonnay to an average of 30 for Garganega. The hilly morainial soil is largely calcareous and gravelly-sandy.

### Vinification

The vinification process starts as soon as the grapes reach the cellar: after crushing and criomaceration they undergo soft pressing. The must then ferments at a heat-controlled temperature between 16 and 18°C to maintain the fragrance of the fruit.

### Zaleo & Cuisine

Excellent with light dishes such as raw fish and shellfish, unequalled as an aperitif.

**Serving temperature:** 10-12°C

**Alcohol:** 12% vol.

