



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

## CUSTOZA

DENOMINAZIONE DI ORIGINE CONTROLLATA

### Production area

Vineyards on the slopes of the moraine hills situated south-east of Lake Garda.

### Grape varieties

Trebbiano, Garganega, Trebbianello, Cortese, Malvasia, Riesling italiceo, Pinot Bianco and Chardonnay grapes, in the amounts set forth in the official production specifications.

### Yield

About 70hl/ha.

### Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at a controlled temperature.

### Ageing

In stainless steel tanks.  
About 3 months in the bottle.

### Wine analysis

Alcohol: 12,5 % Vol.  
Total acidity: 5,5 g/l  
Residual sugar: 3,6 g/l

### Sensory impressions

A delicate, pale yellow colour with magnificent silvery hues, it has an extremely fine, harmonious and rich nose, redolent of icing sugar, sweet almonds, tropical fruit – banana in particular – and custard. A wine with a good structure, vivid freshness and balanced intensity: the palate is pleasantly mineral, and the finish clean, vibrant, with a delightfully bitter hint of almond.

### Serving temperature

6-8° C.

### Recommended food pairings

Custoza honours all egg recipes, which are notoriously difficult to pair. Its true personality, strong and original, emerges after 1 or 2 years of cellaring, when it becomes the perfect match for sushi or pasta with shellfish sauce.

### Longevity

Best consumed young (within 1 to 2 years).

