



## Custoza DOC Superiore “Riflesso Dorato”

<b>Soil</b>	Mix of clay, limestone
<b>Grapes Variety</b>	Garganega 40%, Trebbiano 20%, Tocai 10%, Cortese, White Pinot, Riesling and Chardonnay combined 30%
<b>Harvest</b>	Beginning of September till beginning of October
<b>Vinification</b>	Gently pressed with only the free run wine going into the bottle. Fermentation at controlled temperature of 18 °C (64.4°F)
<b>Ageing</b>	On the fine lees partly in classic French barrels and partly in stainless steel tanks for about 6-8 months
<b>Colour</b>	Pale straw yellow colour with golden reflections
<b>Aroma</b>	Distinct aroma of perfect intensity with an hint of ripe fruit and a light overtone of vanilla
<b>Taste</b>	Well-orchestrated and velvety flavour with good body and elegant vanilla flavours
<b>Pairings</b>	Compliments shellfish and fish in general
<b>Serving temperature</b>	10°-12°C (50°-53.6°F)
<b>Alcoholic grade</b>	13%
<b>Dry extract</b>	5.0 g/l

