



## BIANCO DI CUSTOZA

denominazione di origine controllata

**Grapes varieties:** Trebbianello 30%, Trebbiano 10%, Fernanda 20%, Garganega 40%.

The four different grape varieties mature at different time, Trebbianello early September, Fernanda mid September and Trebbiano and Garganega early October, this means we vinify each variety separately. The manually harvested grapes are destalked and pressed. Only the Fernanda, with its semi aromatic qualities is macerated for a few hours before pressing. Each must, after clarification, is fermented for 10-15 days at 18°C. There is no regular malolactic fermentation save in exceptional years. The wines are left on their lees up to January or February when the final blend is made.

The average yield is 65hl per ha.

### **Az. Agr. Cavalchina**

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