

AMEDEO BIANCO DI CUSTOZA SUPERIORE DOC DRY WHITE WINE

The Garganega grape is fermented in large Slavonian oak barrels, the Trebbiano and Trebbianello briefly aged in oak barrels and the Fernanda grapes ripen in stainless steel and all four grades are reunited in the bottle. This is wonderful full-body and fruity white wine with hints of peach, spices and fine herbs.

Serving temperature:

8°C - 10°C / 46°F - 50°F

Suggested food pairings:

fish or vegetables starters,
sea food, fried fish



Product of Italy



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