

SCIÀNCO

CUSTOZA BRUT

SPUMANTE



Grape varieties 40% Garganega, 15% Trebbianello, 10% Trebbiano toscano, 35% Cortese e Chardonnay.

Location and characteristics of the vineyard Custoza, a small hamlet in the commune of Sommacampagna, situated to the south-east of Lake Garda.

Average altitude 100-150 metres above sea level A hill of glacial origin with limestone, clay, gravelly and sandy soils.

Training system and plant density Cordon Spur. The yield is 2 kg per vine.

Harvest End of August-beginning of September.

Vinification Traditional white wine vinification, with soft pressing and fermentation in temperature-controlled stainless steel tanks, followed by a second fermentation in autoclave.

Organoleptic description A dry sparkling white wine.

Colour Straw yellow with greenish highlights.

Nose Lightly aromatic, floral.

Flavour Lively but at the same time elegant, with an attractive rounded finish. Floral and citrus notes which give elegance and softness.

Vol. 12,50%

Serving temperature 9-10 °C

Serving suggestions Excellent as an aperitif, or ideal throughout a meal.



750 ml



1500 ml