

# CÀ DEL MAGRO CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties** Garganega, Trebbiano Toscano, Cortese, Incrocio Manzoni.

**Location and characteristics of the vineyard** From grapes of vineyards over 30 years old which infuse deep character. It is located in the Municipality of Sommacampagna southeast of Lake Garda.

**Average altitude and composition** Hills are located at 100/150 s.l.m., of morainic origin with calcareous, clayey, gravelly soil.

**Training system** Guyot.

**Harvest** From September to October.

**Vinification** Cortese and Incrocio Manzoni: mid- September. Garganega and Trebbianello: first ten days of October.

**Organoleptic description** Day bright yellow. Medium intensity with floral, fruity, spices aromas such as white flowers, tea leaves, apple, pear, citrus, peach, apricot, tropical fruit and ginger. Lovely, dried fruit sensations with wet stones and honey. Dry, with medium acidity, and intensity. The flavors remains true to the nose with a charming touch of olive oil sensations. Long finish. Drink it now. Outstanding.

**Vol.** 13%.

**Pairing** Fish, white meat, Italian risotto, antipasti, pasta, French, Asian, and vegetarian cuisine.

**Serving temperature** 10°C - 12°C (50°F - 53°F).



MONTE DEL FRÀ  
AZIENDA AGRICOLA