



## *Custoza 218*

**Grapes:** Garganega, Trebbiano Toscano, Cortese, Tocai e Incrocio Manzoni

**Colour:** light yellow.

**Fragrance:** complex nose, fruity and floral with notes of vanilla.

**Flavour:** harmonious and well-balanced, rich and lingering on the palate, elegant, soft and gently aromatic.

**Serving temperature:** 10-12°C., ideal when paired with seafood or delicately-savoured dishes.

**Vine training system:** Trentino pergola

**Average grape yields:** 8,5 tons/ha

**Wine-making:** 30% of the harvest are late-picked grapes that undergo a process of destemming followed by 24-hour skin-contact cryomaceration, and by soft-press racking and temperature control fermentation.

**Aging:** 30% is matured in acacia barriques while the rest of the yield is refined on fine lees in steel vats. After 6 months the contents of barriques and steel vats are blended, and 2 months later the wine is bottled to be refined for an extra 2 months.

**Alcohol:** 13 % Vol.



Azienda Agricola

# *Il Pignetto*

**Total acidity:** 5,00 g/lit

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**Azienda Agricola Il Pignetto**

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