



TENUTA LA PRESA

CUSTOZA SUPERIORE DOC

TECHNICAL SHEET

Grapes	Bianca Fernanda (local Cortese grape clone) 14% - Pinot bianco 8% - Trebbiano toscano 20% - Trebbianello (local Tocai friulano/tai grape biotype) 13%.
Production Zone	Valeggio sul Mincio, Castelnuovo del Garda.
Vine protection methods	Integrated pest management; controlled environmental impact.
Harvest period	Grapes are harvested from early September to early October, depending on ripeness.
Production method	The light pressing of the grapes is followed by a careful selection of the must. Alcoholic fermentation of the different grape varieties at 14°C and lasts about 20 days and is followed by a cooling period at 10°C.
Ageing	6 months ageing on the lees in stainless steel tank with controlled temperature, followed by bottling.
Alcohol	12,5%vol.

TASTING NOTES

Color	Straw yellow with golden reflections.
Nose	Intense bouquet with elegant notes of exotic fruits.
Flavour	Full bodied, elegant wine. The same exotic, fruity notes that are found in the bouquet, are carried to the taste.
Serving suggestion	Perfectly paired to seafood entrées as well as cold cuts or vegetarian dishes such as eggs and asparagus, Prosciutto and melon of figs. It can also be paired with seafood risottos of vegetable risottos, fish and with meats.
Serving temperature	10-12°C.



Tenuta La Presa

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