

# “Riflesso” Custoza Superiore D.O.C.G.



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| <b>Type of soil</b>        | Rich in skeletal material, typical of the Morainic Hills.  |
| <b>Grape variety</b>       | Garganega 50%, Chardonnay 20%, Tocai 10%, Fernanda 10% Trebbiano 10%,  |
| <b>Harvest</b>             | End of October.  |
| <b>Yield per Hectare</b>   | 70 HL  |
| <b>Vinification</b>        | Maceration on the skins at a low temperature for 24 hours, fermentation in steel barrels at a controlled temperature of 18°C, ageing partly in steel barrels partly in barriques for 6/8 months. |
| <b>Colour</b>              | Straw yellow with golden reflections.  |
| <b>Aroma</b>               | Ripe fruit with a slight hint of vanilla.  |
| <b>Tasting notes</b>       | Harmonious, velvety with a good body and a hint of vanilla.  |
| <b>Serving suggestion</b>  | Shellfish, fish and smoked fish.   |
| <b>Serving temperature</b> | 10°C - 12°C  |
| <b>Alcohol by volume</b>   | 13% vol.   |