

# “Riflesso” Custoza Superiore D.O.C.



<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.