



VILLA MEDICI

# Costantia

## CUSTOZA DOC

The unforgettable flavour of our land



### PROFILE

Costantia owes its name to the motto inscribed on our family heraldry: 'Deus et costantia'. As its name suggests, this is a more rigorous version of our Custoza. It is drier, while maintaining the fresh, floral notes of our beloved DOC.

### OPPORTUNITIES FOR ENJOYMENT

Excellent when paired with first courses during a dinner among company. At home, we like it with tortelli filled with cheese and broccoletto di Custoza made by the Valeggio pasta makers. Compared to basic Custoza, it is more elegant and more suitable for food service.

### VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

### SOIL

Calcareous, clay-rich, rocky, with good exposure.

### VINE TRAINING

Guyot

### PLANTING DENSITY

4000/4100 vines per hectare

### YIELD

120 q/ha

### HARVESTING PERIOD

Late August/September

### VINIFICATION AND AGEING

Destemming and crushing. Gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days.

### TASTING NOTES



Straw yellow with golden reflections



Intense, slightly aromatic, floral



Intense, slightly aromatic, fresh



30% Trebbiano Toscano  
30% Garganega  
30% Bianca Fernanda (local Cortese clone)  
10% Manzoni Bianco



Serving temperature:  
6° - 8° C



12,5 % vol

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