



VILLA MEDICI

# Custoza

## DOC SUPERIORE

### The elegant profile of our hills



**PROFILE** This Superiore is the most elegant expression of the Custoza blend. Careful selection in the vineyard and ageing in the bottle make it extremely intense and structured compared to the usual DOC, while maintaining its typical floral notes.

**OPPORTUNITIES FOR ENJOYMENT** Custoza Superiore mixes well at dinners amid good company, but it also fits in very well with grand occasions such as Christmas dinner. Pairs well with first courses and dishes based on cheese and vegetables.

**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** 90 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. Ageing in steel tanks.

**TASTING NOTES** Straw yellow with golden reflections Intensely floral with hints of wisteria and peach aromas Full-bodied, intense, aromatic, rich in notes of flowers and fruit



30% Trebbiano Toscano  
30% Garganega  
30% Bianca Fernanda (local Cortese clone)  
10% Trebbianello (local type of Tocai Friulano/Tai)

Serving temperature:  
6° - 8° C

13 % vol

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VERONA — ITALY