



VILLA MEDICI

Custoza

DOC

Our history in a glass



PROFILE A fresh wine and the typical expression of the Custoza hills, an enchanting area rich in delicacies. Adelino Caprara, founder of Cantina Villa Medici, was one of the creators of the DOC. For us, it is the family wine and has always been featured at the winery.

OPPORTUNITIES FOR ENJOYMENT It is a white table wine to enjoy every day. In summer, it appears at picnics in the middle of the fields, accompanied by a nice filled sandwich. In winter, it is perfect with our traditional dish: broccoletto di Custoza [protected by Slow Food], boiled egg, cooked salami, and bread.

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 green reflections  Slightly aromatic, floral, with notes of exotic fruit  Intense, slightly aromatic, young



 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