



# Spumante

CUSTOZA DOC - EXTRA DRY

The pleasure of being together



## PROFILE

This is the extra-dry sparkling version of our Custoza, made using the Charmat method. The grapes maintain their typical fruity, fresh flavour, accompanied by abundant, lively bubbles.

## OPPORTUNITIES FOR ENJOYMENT

Ideal for aperitifs and appetizers, especially with fish, cheese, and vegetables. For those who love bubbles, it is also perfect with delicately flavoured first courses.

## 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 and fermentation in steel tanks at a controlled temperature of 18°C for about 20 days. After about 6 months, the wine is made into a sparkling wine using the Charmat method.

## TASTING NOTES

Straw yellow with green reflections

Pleasant, with fresh fruit

Soft, lively, vivacious



40% Trebbiano Toscano  
30% Garganega  
30% Bianca Fernanda (local Cortese clone)  
10% Trebbianello (local type of Tocai Friulano/Tai)



Serving temperature:  
6° - 8° C



12,5 % vol

Azienda Agricola Villa Medici di Caprara Luigi  
Via Campagnol, 9 - 37066 Sommacampagna  
VERONA — ITALY