



# La Valle del Re

## CUSTOZA DOC PASSITO

The harmony of what we hold within



### PROFILE

This is an ancient flavour that we love and want to preserve. The grapes of Custozza yield a sweet and soft passito, balanced by just the right amount of acidity. Its name derives from the area where the grapes are harvested, but it also reflects the nearly regal quality of this wine.

### OPPORTUNITIES FOR ENJOYMENT

Perfect at the end of a pleasant dinner among friends. Pairs particularly well with cream- and fruit-based desserts. We always have it on the table at Easter or Christmas and, as good Veronesi, we love it with pandoro and custard cream.

### 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

50 q/ha

### HARVESTING PERIOD

Late September/October


### VINIFICATION AND AGEING

Grapes are harvested in special containers and left to rest in a fruit cellar at a controlled temperature and humidity for about 2 months. Destemming and crushing. Resting on the skins for about a week. Gentle pressing and very slow fermentation for several months. Ageing in steel tanks and oak barrels for more than 12 months. Further ageing in the bottle for at least 3 months.

### TASTING NOTES

 Golden yellow

 Intense with raisin, notes of orange and lemon

 Sweet, well-balanced harmony, intense



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



Serving temperature:  
14° - 16° C



14 % vol

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VERONA — ITALY