

Custoza Superiore D.O.C. "Riflesso"



Type of soil	Rich in skeletal material, typical of the Morainic Hills.
Grape variety	Garganega, Chardonnay, Tocai, Fernanda, Trebbiano.
Harvest	End of October
Yield per Hectare	70 HL
Vinification	Maceration on the skins at a low temperature for 24 hours. Fermentation in steel barrels at a controlled temperature of 18°C. Ageing partly in steel barrels and partly in barrique for 6/8 months.
Country of origin	Produced and bottled in Italy
Colour	Straw yellow with golden reflections.
Aroma	Ripe fruit with a slight hint of vanilla.
Tasting notes	Harmonious, velvety with good body and a hint of vanilla.
Serving suggestion	Shellfish, fish and smoked fish.
Serving temperature	10°C - 12°C
Alcohol by volume	13% vol.
Italian environmental labelling	VETRO - GL71* TAPPO FOR51 - CAPSULA C/PVC90* RACCOLTA DIFFERENZIATA*, SECONDO LE DISPOSIZIONI DEL PROPRIO COMUNE
Nutritional values	Under preparation Contains sulphites