



## Custoza Zaleo

Obtained from the finest grapes, with a straw yellow colour, lightly aromatic bouquet and fresh, delicate, slightly bitter flavour.

### GRAPE VARIETIES

Trebbiano toscano, Garganega, Chardonnay, Friulano.

### VINEYARD: geographical position and features

The vineyards are located in the southeast part of the Lake Garda moraine basin. Their age varies from 7 years for Chardonnay to an average of 30 for Garganega. The hilly morainial soil is largely calcareous and gravelly-sandy.

### SYSTEMS: method and density

Pergoletta Veronese for Garganega with 3,500 vines/hectare, Guyot for the others with 4,500 vines/hectare.

### VINTAGE: time and method

When fully ripe, the grapes are carefully selected and picked by hand. The process starts at the end of August with the aromatic varieties and finishes at the beginning of October with Garganega.

### VINIFICATION

The vinification process starts as soon as the grapes reach the cellar: after crushing and criomaceration they undergo soft pressing. The must then ferments at a heat-controlled temperature between 16 and 18°C to maintain the fragrance of the fruit.

### ZALEO & CUISINE

Excellent with light dishes such as raw fish and shellfish, unequalled as an aperitif. Serve at 10-12°C.

### BOTTLE: analytical data on bottling

Alcohol	12.20
Residual sugar	7 grams/litre
Total acidity	5.35