

Custoza "Le Rune"



A whisper, alchemy, the secret language of the world that you can see through this wine with unique characteristics.

Obtained from different mostly aromatic grape varieties, this wine is unique in terms of its pleasantness, harmony and versatility.

GRAPES VARIETIES

Garganega, Trebbiano Toscano, Friulano, Malvasia, Riesling Italico, Cortese, Chardonnay a complete.

VINEYARD: geographical position and characteristics

The vineyards are situated to the southeast of the Lake Garda moraine basin. The average age of the vineyards is about 30 years. The hilly morainal soil, calcareous and gravelly-sandy, is ideal for these white grapes.

SYSTEMS: method and density

Guyot for about 5.000 vines/hectare and pergoleta veronese for 3500 vines/hectare.

VINTAGE: time and method

The grapes are harvested in two stages, at the end of August and in the second half of September, depending on the varieties. The grapes are carefully selected by hand, picked when fully mature and deposited in crates.

VINIFICATION

The vinification process starts as soon as the grapes are brought to the cellar. After roller crushing, the next step is cold maceration on the skins, which aids the extraction of the bouquet and variety typification. The must thereby obtained undergoes heat-controlled fermentation (at about 16°C). It is then put into steel tanks until the bouquet has been completely "cleaned". After a brief spell in the bottle, the wine is ready to be drunk.

LE RUNE & CUISINE

This bianco di Custoza is excellent with first courses with fish and shellfish in general, as well as being the perfect accompaniment to any fairly simple full lunch. Serve cool at 10-12°C.

BOTTLE: analytical data on bottling

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| Alcohol | 12.20 |
| Residual sugar | 7 grams/litre |
| Total acidity | 5.00 |
| Net extract | 21.00 |