

# Custoza

## *i Classici*

### Doc

**Vineyard location:**

Custoza  
(morainic hills to the south of Lake Garda)

**Soil:**

hilly soil of morainic origin  
and red-brown soil on detrital  
sediments

**Grape varieties:**

Garganega  
Trebbiano  
Tocai  
Chardonnay

**Grape harvest:**

hand picking  
in one harvesting session

**Vinification techniques:**

gentle pressing of the grapes  
followed by temperature-controlled  
fermentation of the first-pressing  
must

**Ageing:**

in stainless steel vats

**Wine analysis:**

alcohol content 12 % vol.

**Colour:**

pale straw yellow  
with a greenish tinge

**Bouquet:**

typical, aromatic,  
with floral hints of spring flowers

**Palate:**

velvety, pleasant  
and slightly aromatic

**Food and wine pairing:**

recommended as aperitif  
but also with fish starters,  
white meat, seafood risotto,  
main courses with fish,  
egg and light dishes in general

**Service suggestions:**

a young-drinking wine

**Service temperature:**

10°-12°C



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