

ALBINOPIONA

Dignaioli dal 1893



CREA CUSTOZA D.O.C.

Custoza Crea is a white steeped wine obtained from a selection of our best white grapes in order to get a well-structured, long-lasting wine, of a great impact.

GRAPES VARIETES: Garganega 40% Trebbiano 30% Trebbianello (Tai) 15% Incrocio Manzoni 15%

VINEYARDS: Grapes come from historic vineyards of our own property, where we have always obtained our best and longest-lasting wines.

YIELD: 80 quintals/hectare

VINEYARD AGE: 25/30 years

SOIL: Morainic hills south of Lake Garda, 150 – 200 m. MSL

HARVEST: begin September, mid-October, when grapes are fully ripe.

VINIFICATION: careful picking of the grapes. Once destemmed and crushed, grapes are put into stainless steel barrels for a first cold steeping for some days. Then the alcoholic fermentation takes place at controlled temperature with its skins – these are watered and gently processed every day. Due to the contact between the most and the skins, aromas, colour and tannins are naturally conveyed – this is an essential process for the further refinement. Refinement in French oak casks for at least 16 months before bottling.

ALCOHOL CONTENT: 13% Vol.

ORGANOLEPTIC PROPERTIES

A straw yellow color with golden nuances.

To the nose, it is complex and persuasive, with hints of yellow peach and a slightly toasted note.

In the mouth, it is rich and dry; its good alcohol content goes well with its fine tannins; yellow fruit are recalled as well.

THE PRODUCER RECOMMENDS:

Excellent with fish and white meat. It goes well with medium- and long-seasoning cheese.

We recommend to try it with game.

SERVING TEMPERATURE: 12 - 14 °C

Azienda Agricola ALBINO PIONA e FIGLI

SEDE LEGALE:

Via Bellavista n. 48 - 37060 CUSTOZA (Verona) - Italia

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