

## Amedeo Custozza Superiore DOC Cavalchina



### The Producer:

Until the early 1960's virtually all the wine of Custozza was sold as plain white wine. Then, with the Piona family in the forefront, the local producers began to sell their wine as Custozza, the town south west of Verona and south of Lake Garda. The town is famous for the two battles fought there during the Italian Wars of Independence in the 19th century. Hence the name Amedeo refers to the Prince Amedeo of Savoia who was injured in the Cavalchina vineyards at the second Battle of Custozza in 1866 during the Third War of Independence.

### The Wine:

Grape(s): 40% Gargenega, 30% Fernanda (Cortese), 30% Trebbianello and Trebbiano

Area: Custozza near Verona

Training System: Guyot

Yield: 55hl/ha

Vine density: 5,500 per ha.

Vinification: The grapes are frozen before pressing to intensify the aromas. Then it underwent cold maceration for 1-2 days followed by a temperature controlled fermentation.

Ageing: Aged in stainless steel vats

### Tasting Notes:

- Deftly balanced, velvety-textured. There is a breadth and richness to the peach flavours with honey and vanilla on the finish.
- This Custozza shows what can be done with a wine that with the basic ingredients already has great depth of flavour. Cavalchina is acknowledged as one of the district's best producers. Deftly balanced, velvety-textured. There is a breadth and richness to the peach flavours with honey and vanilla on the finish.

Code: 1037  
ABV: 13,5%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork

