

Custoza DOC - Cavalchina



The Producer:

Until the early 1960's virtually all the wine of Custoza would have been sold as white wine, then with the Piona family in the forefront the local producers began to sell their wine as Custoza. The grapes variety used is predominantly that of Soave; Garganega, but it is the balance of up to five other varieties in the blend that gives Custoza an edge over its more famous rival. The wine of Cavalchina has a high percentage of Cortese, more familiar in Piemonte, locally known as Fernanda, to give it an added zip. There are up to 13 different varieties of vine growing at Cavalchina and there are plots of vines up to 60 years old, which yield very little quantity but add a great depth of flavor.

The Wine:

Grape(s):	40% Garganega, 30% Fernanda (Cortese), 30% Trebbianello (a clone of Tocai) and Trebbiano
Area:	From the Cavalchina vineyards just outside the town of Custoza, near Verona.
Vine density:	5,500
Training System:	Guyot
Yield:	85hl/ha
Harvest:	Due to different maturation times the varieties are picked separately, Trebbianello at the beginning of September, mid September for Fernanda and the beginning of October for Garganega and Trebbiano.
Vinification:	The wine underwent cold maceration for 3-6 hours and then 10-15 day fermentation at 17°C. Malolactic fermentation is then initiated.
Ageing:	It spends about 3 months in stainless steel vats in contact with the yeasts before bottling.

Tasting Notes:

- A delightful, creamy tone reverberates throughout this delicious wine and it finishes with an herby twist that gives it a bite.
- The Cavalchina estate not only pioneered the use of the name of Custoza but has been one of its best exponents ever since. A full, rounded flavour on the palate is balanced with a lively, citrusy crispness on the finish.

Code:	1030
ABV:	12,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork

