



*Parol Vini S.r.l.*

TECHNICAL SHEET

## BIANCO DI CUSTOZA DOC

CONTROLLED DESIGNATION OF ORIGIN (DOC).



### ∞ ◆ CLASSIFICATION:

Controlled Designation of Origin (DOC).

### ∞ ◆ GRAPES:

At least 70% overall of Garganega, Trebbianello, Trebbiano and Bianca Fernanda, each not exceeding 45%; up to 30% of other vines permitted by the specification.

### ∞ ◆ SOIL:

Hilly and foothill terrains of morainic origin, predominantly calcareous, clay-limestone and gravelly-limestone, with the exclusion of humid soils.

### ∞ ◆ ALCOHOL CONTENT:

12% vol

### ∞ ◆ REGION OF ORIGIN:

Moraine hills in the Custoza area, in the nine municipalities on the Verona side of Lake Garda provided for by the regulations.

### ∞ ◆ PRODUCTION METHOD:

The grapes are vinified 'in white' (without skins), paying particular attention to the cleanliness of the musts and the fermentation temperature never exceeding 18–20 °C. Fermentation is carried out with selected yeasts.

### ∞ ◆ SENSORY PROFILE:

Bright straw yellow in colour, it has a typically fruity and slightly aromatic aroma, with background mineral sensations. Soft and savoury flavour, slightly bitter.

### ∞ ◆ BOTTLING:

Cold bottling by sterile microfiltration.

### ∞ ◆ FOOD PAIRINGS:

Perfect pairing with starters and fish dishes, ham and speck or to be sipped as an aperitif. Serve chilled at 10–11 °C.

### ∞ ◆ LOGISTICS DATA:

Parol Vini 0.75 pallet - 105 cartons (5 layers of 21 cartons each) - Units per pallet: 630 - Dimensions: 120 x 80 x 180 cm - Total weight: 819 kg

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