

# BONOMO SEXAGINTA CUSTOZA SUPERIORE

## Grape varieties

40% Garganega, 20% Cortese (bianca Fernanda), 15% Trebbiano Toscano, 10% Incrocio Manzoni, 15% Pinot Bianco and Riesling Renano.

## Location and characteristics of the vineyard

Custoza, small hamlet in the municipality of Sommacampagna, south east of Lake Garda.

## Average altitude

between 100-150 m a.s.l. The hill is of glacial origin with limestone, clay, gravel and sandy soil.

## Training system and plant density

Guyot with yields of 2 Kg per vine.

## Harvest

Incrocio Manzoni is harvested in first part of September, Cortese, Pinot Bianco and Riesling Renano mid-September, Garganega and Trebbiano toscano first part of October.

## Vinification

the most of all the different grape varieties, – harvested separately at the peaks of ripeness – after static decantation is fermented in oak and acacia small barrels and tonneau. The whole process of alcoholic fermentation and subsequent refinement, for more than 12 months, took place in the presence of yeast lysis (fine lees) and the regular “batonnage” boost the aromatic and sensory qualities. Following the separation from the lees the juices are blended in stainless steel tank at 12 °C temperature, this to harmonize the sensorial palette of the grapes. The following year' spring the wine was bottled and left it there for 6 months in order to perfect its elevation.

## Organoleptic description

A Shimmering gold hue, voluptuous notes of honeycomb, bergamot, laurel and medlar; mystic frankincense whispers.

## Flavour

Dry and elated white pepper, flows it seductive to the palate in cuddle persistence.

## Vol.

13 %

## Serving temperature

12-13 °C (10.55°F)

## Serving suggestions

To be dared with grilled red meat or a filet mignon, terrific with a “brodeto” (fish' stew) and buckwheat polenta. Pampering with oysters.

