

BONOMO SEXAGINTA

CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape varieties: Garganega, Cortese, Trebbiano Toscano

Location and characteristic of the vineyard: From grapes located in the Municipality of Sommacampagna southeast of Lake Garda.

Soils: Average altitude and composition 100/150 meters (328/492 feet) a.s.l. of morainic origin with calcareous, clayey, gravelly soil.

Training system: Guyot

Harvest: From the beginning of September to the half of October according to the ripness of the grapes.

Vinification: Destemming and soft crushing. The must is decanted at controlled temperature then placed first in steel tanks, then in 50 hl Neutral French oak barrels. Once the alcoholic fermentation and the following malolactic have been completed, the wine is blended in stainless steel tanks to enhance grape aromas. The entire process of fermentation takes more than 12 months and includes regular "batonnage" on lees. Two years after harvest, the wine continues the process in bottle for at least 6 months before being released to the market.

Organoleptic description: Pale gold yellow. Pronounced intensity with floral, fruity and herbal notes such as blossom, citrus, dried apricots, apples and laurel. Also present acacia honey and incense.

Dry, elegant, savory and pleasantly harmonious in the palate. The flavor remains true to the nose. This wine definitely leaves no room for insecure consumers with its complex flavors reminds overseas wines. A big surprise from the Lake Garda wine region. Well-balanced with long finish. Drink now, this wine has a beautiful potential of aging for 10+ years. Outstanding.

A.B.V. 13.0 %

Suggested Pairing & Serving temperature: 10 °C – 12 °C (50°F – 53°F)
Excellent with spiced or fruitier cuisine, chicken peri peri, filet mignon and, pepper-crusted ahi tuna and oysters. Also very good with thai, indian cuisine with fruit sauce, mexican and lebanese flavors, grilled beef and semi-aged or aged cheeses.

