



**RECCHIA**

DAL 1906

Terre di vino e di uomini

Recchia loves making and offering wines which can express the peculiarities of the land where they grow the grapes. Following this inspiration, in 1987 the family bought a property in Castelnuovo del Garda and began a small but high quality production of Bardolino, Charetto di Bardolino, Custoza, Garda Spumante Brut Millesimato and Charetto di Bardolino Spumante Brut Millesimato. They are medium bodied wines, characterised by a pleasant freshness and intense fruity and flowery flavours. For this reason, they can be enjoyed in every occasion.

## Custoza D.o.c.

Young and fresh, with mineral notes and delicate flowery flavours: Custoza Doc is the dry white wine of Recchia winery. It is a pleasant and very drinkable white wine with a moderate alcoholic content. Ideal with appetizers, risotto, fish dishes among with crustaceans and molluscs. It is very pleasant to be drunk as aperitiv.



### Grapes varieties

40% Trebbiano, 40% Garganega, 20% Chardonnay

### Geographical location and characteristics of the vineyard

From the vineyards of Poderi del Roccolo located on the eastern side of Lake Garda.

Glacial origin of the land with a relevant amount of sand and stones.

### Cultivation system

Veronese Pergola with a density of about 3000 vines per hectare

### Yield per hectare

From a yield of 12.000 kg per hectare, 80 hectolitres of wine produced

### Period and method of harvest

Grapes are harvested by hand the last two weeks of August and immediately vinified

### Vinification

De-stemming and soft pressing of the grapes.

The must is separated from the skins and left to decant cold for 12 hours.

Fermentation in stainless steel tanks at a temperature of 13 ° C lasting 10/20 days

### Aging

Stay on lees for 4 months in steel tanks.

### Aging in bottle

Refining in bottle for 2 months.

### Shelf life

To be drunk young, within two years

## TASTING NOTES

**Colour** Straw yellow with greenish reflections.

**Bouquet** Delicate and flowery fragrance, with acacia and hawthorn flavours, fruity with hints of peach and tropical fruits.

**Taste** Pleasant fruity, full-bodied, fresh and harmonious

**Serving temperature** 10°-12°C.

**Food matching** Excellent as aperitif, ideal with fish appetizers and shellfish, tasty soups, risotto, fish dishes

**Available formats** 750 mL

**Average analytical data** Alcohol content: 12% vol

Reducing sugars: 5 g/l

Non reducing extract: 20 g/l

Total acidity: 6 g/l

pH 3,30

