



RECCHIA

DAL 1906

Terre di vino e di uomini

Poderi del Roccolo is the jewel in the crown of the Recchia family. It is positioned high on the hills overlooking Lake Garda. The micro-climate of the lake is always warmer than the surrounding land and helps make exceptional wines. The Poderi del Roccolo vineyard produces three special wines. Recchia Bardolino classico, Recchia Chiaretto, Recchia Custoza, Spumante Brut and Brut Rosé.

Custoza D.o.c. 2014

A young, fresh, crisp tasting wine with a fruity flowery flavour. Custoza is a dry white wine from the Recchia Lake Garda Line. A simple wine. Loved with appetizers, fish courses, vegetables and lightly fried food. An interesting and reliable travelling companion.



Vines

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. Land of glacial origin with a good amount of sand and stones.

Cultivation system

Veronese Pergola with a density of about 3000 vine stocks per hectare.

Yield per hectare

From a yield of 12.000 kg per hectare produces about 80 hectolitres of wine

Period and method of harvest

Grapes are harvested exclusively by hand made in the second half of August

Vinification

Soft stripping and crushing of the grapes.

The juice is separated from the lees and left to decant cold for 12 hours.

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

Maturation

Stay on the lees for 4 months in steel tanks.

Aging

Refining in bottle for 2 months.

Maintainabilities

To be drunk young, preferably vintage.

Color Straw yellow with greenish reflections.

Smell Profumo delicato, floreale con sentori di acacia and hawthorn, fruity with hints of peach and tropical fruits.

Flavor Taste pleasantly fruity, full-bodied, fresh and harmonious

Serving temperature 10°-12°C.

Food matching Excellent as an aperitif, perfect for appetizers of fish and shellfish, tasty soups, rice dishes, fish dishes of great cuisine.

Available formats 750 mL

Average analytical data Alcohol content: 12,50 % vol
Reducing sugars: 5 g/l
Non reducing extract: 20 g/l
Total acidity: 6 g/l
pH 3,30

