



Certified Organic Farm since 1996



This label was born in 2018 as a result of a research aimed at giving value to the territory. We have selected our best vineyard in the highest spot of the hill within our property, in order to produce a Custoza that could express the best concept of terroir and organic agriculture.

GRAPES

Cortese, Garganega, Trebbiano Toscano, Tocai friulano, Chardonnay.

PRODUCTION AREA

The vineyards that extend over the Morainic hills on the eastern shores of Garda Lake, in the tiny town of Sona. The area is the heart of the production of Custoza and Bardolino Protected Designation of Origin.

YIELD PER HECTARE

100 weights.

GRAPE GROWING SYSTEM

Veronese pergola and guyot.

HARVEST PERIOD

The maturation and harvest times are different for each grape variety. We harvest the Tocai Friuliano at the beginning of September, while the Chardonnay and Cortese in the mid of September and we finish with the Trebbiano and Garganega at the beginning of October.

WINE-MAKING PROCESS

The grapes are individually processed in order to pick them in the totally completed phenological ripeness and vinificated separately at a controlled temperature of 16° C in steel tanks.

DESCRIPTION

Straw yellow with white flower notes such as hawthorn and magnolia. William pear, passion fruit and light citrus notes of mandarin and pink grapefruit stand out. In the mouth it presents itself full, silky with a good balance between acidity, sapidity and softness.

ANALYTICAL DATA

Alcohol (% Vol): 12,5.

SERVING TEMPERATURE

8-10° C.

PAIRING

It goes with raw fish, elaborated fish dishes or white meat and fatless red meat. We also suggest it with a season veggies risotto or as an aperitif.



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