

# BONOMO SEXAGINTA CUSTOZA SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Grape varieties:** Garganega, Cortese, Trebbiano Toscano

**Location of the vineyard:** The grapes flourish in Sommacampagna, in the southwest region of Lake Garda.

**Average height of the vineyards and soil texture:** The vineyards are located 100 to 150 meters above sea level, on moraine hills of limestone, loamy and gravelly soils.

**Vine training method:** Guyot

**Harvest:** The grapes are harvested between September and mid- October.

**Winemaking:** After decanting the grape must, it is followed by fermentation in steel tanks and in a 500 litres Tonneau. During the process of alcoholic fermentation and subsequent maturation, which extends over 12 months, the wine stays on the fine lees with regular batonnage. This gives the wine more body and the aroma gets more intensive. In the next step, assemblage takes place in a steel tank, to harmoniously unite the characteristic aromas of the grapes. In spring, two years after harvesting the grapes, the wine will be bottled. This is where it matures for another 6 months before it will be open to public.

**Sensory description:** The wine has an intense golden yellow colour. In the nose, you will smell bayleaf, medlar, ripe yellow fruits, citrus fruits, white flowers, dried apricots, acacia honey and a breeze of incense. On the palate, the wine is dry, spicy, elegant, flattering and long-lasting. The subtle scents that you have already noticed when you smell them spread pleasantly in the mouth and remain present for a long time.

**Alcohol by volume:** 13 %

**Serving suggestion:** This full-bodied white wine accompanies perfectly by meat dishes, aged cheeses and fish dishes with sauces. It is as well delicious with pheasant, dove or quail.

**Serving temperature:** 10°C - 12°C

