

San Martino



dal 1918

Custoza D.O.C.



GRAPE VARIETY: Garganega, Trebbiano, Cortese, Tocai
AREA OF PRODUCTION: Veneto, hilly zone of Lake of Garda
HARVEST: october

YIELD PER HECTAR: 130 q.l.s

VINIFICATION: white vinification process in steel vats
at controlled temperature. The product remains on
its lees for some months

ALCOHOL CONTENT: 11,5% vol.

TOTAL ACIDITY: 5%

RESIDUAL SUGAR: 9 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR straw yellow.

BOUQUET slightly aromatic.

TASTE savory, soft and delicate, light and lively.

BEST SERVED WITH

For its liveness and freshness it is perfect as an
aperitif and goes very well with all kinds of fish
dishes.

Serving temperature: 10-12 C°

vinicola
s.a.s. 

VINICOLA CACCARO SAS

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