

*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 CACCARO SAS**

Via Finco 6, 35010 Campo San Martino (PD)  
Tel. +39 049 552007  
Fax. +39 049 9630780  
email: [info@sanmartinowine.com](mailto:info@sanmartinowine.com)  
web: [sanmartinowine.com](http://sanmartinowine.com)