# Sirenella

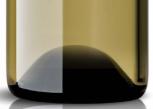
CUSTOZA DOC

According to the mythology of the Garda area, mermaids once inhabited the lake. Legend has it that one summer night, they appeared before a group of anglers, and offered them a miraculous drink...



MENEGHE







## **PRODUCTION AREA**

Moraine hills of Lake Garda located in the municipality of Lazise.



#### SOIL

Clayey-calcareous soil of morainic origin.



#### **ALCOHOL CONTENT**

12,5 % vol



#### **GRAPE VARIETIES**

Garganega, Cortese, Chardonnay, Trebbiano.



## **HARVEST**

Manual harvesting in the last ten days of September.



#### **VINEYARDS**

Double guyot vine training system.



## AGEING

Steel.



#### **BOTTLE CAPACITY**

750 ml



## **SERVING TEMPERATURE**

8-10°C

# Vinification

The grapes are destemmed, and the must is immediately refrigerated. The must is then fermented at a controlled temperature of 16°C.

# **Description**

The wine has a yellow straw colour with golden reflections. It has a good, longlasting nose, with aromas of camomile and acacia. It is savoury and mineral on the palate, with a good texture.

## **Pairings**

It can be enjoyed as an aperitif, with light first courses and fishbased main courses.

It is particularly recommended with the traditional Tortellini di Valeggio.