

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...



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, long-lasting 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 fish-based main courses. It is particularly recommended with the traditional Tortellini di Valeggio.