



Ca Del Magro

General Notes: The Ca' del Magro vineyard is over 30 years old and is around 7 hectares in size. It lies in the beautiful hills of Custoza, a small hamlet in the Municipality of Sommacampagna, situated southeast of Lake Garda. Vinification: Cryomaceration and soft pressing. For the must, around 4%-5% of the Garganega grapes are fermented and mature "sur lie", in temperature controlled stainless steel tanks. The wine is then put into bottles where it remains to mature for at least 6 months before being released for sale.

Gastronomical Matching: Oysters, sushi, sashimi and all raw fish. It can also be matched with both white and red meats. Excellent with glazed duck.

Product Description

Winery: Monte Del Fra

Region: Veneto

Grape: 40% Garganega, 10% Trebbiano toscano, 15% Trebbianello, 35% Cortese ed Incrocio Manzoni.

Production Area: Sommacampagna (VR)

Appellation: Custoza Superiore Doc

Harvest Period: Mid September - First decade of October

Soil: Limestone, clay, gravelly and sandy soils.

Plant Breeding: Pergola Veronese and Guyot

Serving Temperature: 10° - 11° C.

Alcohol Strength: 13%

Tasting notes: Color: Yellow, with pale green highlights. Nose: Flowers such a broom, hawthorn, golden apple, pear, peach, honey and vanilla Flavor: Dry, tandy and full-bodied, with a long aftertaste.