

CANTINA GORGO CUSTOZA



Garganega, Bianca Fernanda (local clone of Cortese), Trebbiano toscano, Trebbianello (local biotype of Friulian Tocai) and Incrocio Manzoni. Light straw yellow color with green highlights. Soft and delicate fruity aromas of pear, vinous. Well-structured, smooth, soft on the tongue, fresh, juicy and balanced. Dry and vivid with a slightly bitter aftertaste. Wonderful as an aperitif. Pairs well with light appetizers or delicate soups. Organic.

Gorgo sits on glacial moraine just southeast of Lake Garda, near the village of Custoza, in the province of Verona, in Veneto, northern Italy. The light textured soil of this area is typically whitish, and consists of rock fragments, pebbles, humus and silt rich in calcium carbonate at high pH. The vineyards are managed using traditional local methods including the use of organic fertilizers and plowing. The grapes are harvested by hand well ripe and undergo a short soaking of several hours on their skins. The fermentation is classic, with strict temperature control. After fermentation the young wine rests for 4 months in stainless steel tanks. The vinification cellar in particular is personally managed by the owner who relies on the professional expertise of a trustworthy oenologist in order to rediscover the production of wines expressing their own authentic tradition.

Roberto Bricolo started Gorgo back in 1973 with 54 acres. Today it stretches over 150 acres, almost all part of the “Bianco di Custoza” and “Bardolino” production areas. He runs the estate with the help of his daughter Roberta and has been supported for almost thirty years by a wise and skilled agronomist. The wines are fresh and direct, with a winning minerality, and have been widely recognized by Gambero Rosso and the rest of the Italian wine press.

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Tasting Note:

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Shelf Talker:

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