

CANTINA GORGO CUSTOZA 'SAN MICHELIN'



Garganega, Cortese and Trebbiano. Intense straw-yellow with bright highlights. Vinous, slightly aromatic but persistent, notes of ripe fruit and citrus. Dry without being harsh, soft texture, full-bodied with a fine, harmonious finale. Pair with vegetable-based risottos, fish and raw or grilled shellfish and delicate second courses. 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. After a late harvest, soft pressing, fermentation in temperature-controlled steel tanks. Aged in steel, then the wine is bottled where it continues to develop. 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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