



# Rabitta Custoza Riserva

Denominazione di Origine Controllata

**Grape Varieties:** Fernanda, (clone di Cortese), Garganega, Trebbiano Toscano , Chardonnay

The name is inspired by the name of the vineyard itself, already listed on the maps of the Habsburgs during the period of occupation.

**Vineyards:** The vineyards are located between 120 and 140 meters above sea level and they are south facing. The vine is trained in a single guyot. The morenic soil is a mix between limestone, clay and a small presence of gravel.

**Harvest:** Only the best grapes are selected and are harvested rigorously by hands according to the different ripening time of the four grapes that compose Rabitta.

**Vinification:** The winemaking takes into account the different nature of the grape varieties. The semi-aromatic character of Fernanda finds full expression in winemaking after the grapes are frozen: the grapes, after being harvested in small crates and placed in a temperature-lowering cell until freezing, are brought back to about 0°C and pressed with the stems. The ice on the skin causes the rupture of the epithelial cells and the consequent release of the characteristic notes of the grape variety. The delicate yet pronounced personality of Garganega finds perfect expression with a vinification in slight reduction that favors the development of the typical mineral aromas of the grape variety. Instead, the neutral but full-bodied character of Trebbiano requires a more traditional approach to support the olfactory traits of Fernanda and Garganega. The musts, after clarification by static decantation, are separately fermented in French oak barrels of second or third passage where they continue their refinement process for at least 10 months. Only some barrels undergo malolactic fermentation. The fundamental work to achieve the desired quality level is the management and movement of the fine lees. The cuvée takes shape at the end of July and, after a year of bottle aging, the wine is introduced to the market.

**Tasting notes:** Rabitta Custoza Riserva represents the result of a decade-long study process aimed at finding the clearest expression of our terroir. The enhancement of sapidity, the pursuit of perfect ripeness, and the preparation for long aging give rise to a very characteristic wine, highly mineral, rich, slightly aromatic, and extremely long-lived. Our great challenge is therefore to create a wine obtained from a blend of indigenous grapes that can compete with the great white wines from around the world known for long aging.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
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