



**TOMMASI**<sup>®</sup>  
Viticoltori dal 1902

## Bosco del Gal Custoza

DENOMINAZIONE DI ORIGINE CONTROLLATA

*This is the everyday white wine from the morainic hills of Lake Garda; it is fresh and delicately aromatic.*

### TASTING NOTE

Bright straw yellow with green highlights, it offers a fragrant bouquet with notes of jasmine, peaches and apricots. It is deliciously fruity on the palate and delicately fresh and aromatic, with a markedly tangy finish.

### GRAPES

Garganega, Trebbiano,  
Incrocio Manzoni

### ORIGIN

The Bosco del Gal vineyard in the hills of Castelnuovo del Garda, surrounded by woodland and on soil of glacial origin.



### VINIFICATION and MATURATION

Fermentation in stainless steel at 16°C for around 10 days. Maturation for 4 months in stainless steel tanks.

### ALCOL

12% vol.

### SERVING TEMPERATURE

10-12°C

### SERVING SUGGESTIONS

Excellent for drinking throughout a meal with light, delicate dishes, in particular with fish- or white meat based main courses. It is exquisite with mixed vegetable tempura.

### BOTTLE SIZE

750 ml

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