



GUERRIERI RIZZARDI

COSTEGGIOLA

2010

Recioto di Soave Classico DOCG

VINEYARD:

Hand selected grapes from the oldest vines (up to 46 years) and best parcels of the single vineyard of Costeggiola (an official Soave “Cru”). The soils here are brown with large quantities of small volcanic stone and the vines have an excellent southern aspect. Harvest is methodical and very selective.

Soil: brown volcanic stony surface on clay and limestone soil.

Surface area: 3.88 ha

Vine density per hectare: 3,500

Training: Double Pergola

WINEMAKING & AGEING:

Made from 100% dried grapes, dried in wooden boxes for nearly 5 months. The grapes are then de-stemmed and fermented for 20 days in 25 hl stainless steel tanks before they are placed in their barrels for maturation.

Blend: Garganega

Maturation: 18 months in 5 hl oak barrels

Production: limited production of 2,133 numbered bottles

ANALYSIS:

Actual alcohol content: 14.34 %

Total acidity: 5.65 g/l

PH: 3.63

Reducing sugar: 86 g/l

PRESS:

- **92 points** – Vinous, Ian D’Agata, May/June 2017
- **Due Bicchieri** – Gambero Rosso 2018
- **4 Grappoli** – Bibenda 2018

TASTING NOTES:

The aromas are a mixture of floral and citrus and peach with some nutty, oak aromas. The palate is rich and full flavoured with orange, lemon and honey, sweet but not cloying and kept vital by the acidity. (DS)

Food: With desserts and cakes but not overtly sweet: meringue and lemon meringue; sponge cake; short crust pastry.

Drink: from 2016 to 2022+

