



GUERRIERI RIZZARDI

COSTEGGIOLA

2009

Recioto di Soave Classico DOCG

VINEYARD:

Hand selected grapes from the oldest vines (up to 45 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 1,500 numbered bottles



ANALYSIS:

Grapes: Garganega

Alcohol: 14%

Total acidity: 5.27 g/l

PH: 3.73

Residual sugar: 78.4 g/l

TASTING NOTES:

The nose is immediately floral with a bouquet rich in orange and lemon peel mixed with a hint of roasted nut and warm vanilla. The palate is rich and full flavoured with generous citrus and peach, sweet but not cloying and kept vital by fine acidity. The oak works in support to balance the fruit intensity. (DS)

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

Drink: from 2013 to 2018+