



GUERRIERI RIZZARDI

## COSTEGGIOLA

2012

Soave Classico DOP

### VINEYARD:

Picked from the best vines of the single, hillside, vineyard of Costeggiola but only from the vines in the best position and those of an age (some are 45 year old vines) in which Garganega is at its best. The soils here are a brown volcanic and this vineyard has an elevated southern aspect most suitable to bringing out the best in the vines

**Surface area:** 15 ha

**Vine density per hectare:** 2,500 to 4,000

**Training:** Simple guyot and pergola

### WINEMAKING & AGEING:

All grapes are de-stemmed then follows the alcoholic fermentation in neutral vats for 10 days at between 15°C to 16°C.

**Blend:** Garganega 70% and Chardonnay 30%

**Maturation:** Several months in stainless steel vats

**Production:** 20,000 bottles

### ANALYSIS:

**Alcohol:** 13.73 % (13.5% on the label)

**Total acidity:** 4.63 g/l

**PH:** 3.52

**Residual sugar:** 4.0 g/l

### TASTING:

Aromatic, but not overtly, what comes across most is ripe white peach and poached pear underlined by a mineral accent. The palate is medium in body but with great concentration of fruit with a touch of honey and nut. This wine has excellent mineral backbone which carries through to the long, persistent finish.

**Food:** Ideal with grilled fish (trout/sea-bass) equally good with white meat dishes or fresh shellfish

**Drink:** from 2012 to 2016

### PRESS:

- **Two glasses** in the 2014 Edition of Gambero Rosso 'Vini d'Italia'

