



GUERRIERI RIZZARDI

## COSTEGGIOLA

2013

Soave Classico DOP

### VINEYARD:

The grapes are manually picked from the best vines of the single, hillside, vineyard of Costeggiola; the vines are up to 45 years old, in which Garganega is at its best. This vineyard has an elevated south aspect most suitable to bringing out the best in the vines.

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

**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 cement tanks for 10 days at between 15°C to 16°C. No malolactic fermentation.

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

**Maturation:** Several months on lees in cement and stainless steel tanks

**First bottling:** 18th February 2014

**Production:** limited production of 13,300 numbered bottles

### ANALYSIS:

**Alcohol:** 12.91 % (13% on the label)

**Total acidity:** 5.54 g/l

**PH:** 3.51

**Residual sugar:** 1.9 g/l

### PRESS:

- **Silver Medal Winner** - International Wine Challenge 2014
- **Gold Award** - Gilbert & Gaillard 2015

### TASTING NOTES:

Aromatic, but not overtly, what comes across most is ripe white peach and pear underlined by a mineral accent. The palate is medium in body but with concentrated fruit. This wine has a mineral backbone which carries through to a long and persistent finish. (DS)

**Food:** white meat (poultry and rabbit); goat's milk cheese; meaty fish; Italian starters.

**Drink:** from 2014 to 2017+

