



GUERRIERI RIZZARDI

COSTEGGIOLA

2014

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: February 2015

Production: limited production of 18,600 bottles



ANALYSIS:

Alcohol: 12.41 %

Total acidity: 5.51 g/l

PH: 3.42

Residual sugar: 2.1 g/l

PRESS:

- **Bronze Medal International Wine Challenge 2015**
- **4★★★★ Vini Buoni d'Italia 2015**
- **3 Grappoli - Bibenda 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 2015 to 2018+