



GUERRIERI RIZZARDI

COSTEGGIOLA

2015

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 46 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 20,000 bottles

ANALYSIS:

Alcohol: 12.26 %

Total acidity: 5.3 g/l

PH: 3.19

Residual sugar: 0.6 g/l

PRESS:

- **just released - not yet reviewed.**

TASTING NOTES:

Subtle, complex nose with stone fruit, biscuit and light floral notes. A richer and more complex wine than preceding vintages the 2015 shows the Costeggiola vineyard at its best, concentrated but with freshness and 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 2016 to 2020+

