



GUERRIERI RIZZARDI

## COSTEGGIOLA

2010

### Recioto di Soave Classico DOCG

#### VINEYARD:

Hand selected grapes from the oldest vines (up to 46 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 2,133 numbered bottles



#### ANALYSIS:

**Actual alcohol content:** 14.34 %

**Total acidity:** 5.65 g/l

**PH:** 3.63

**Reducing sugar:** 86 g/l

#### PRESS:

- *Just released awaiting results.*

#### TASTING NOTES:

The aromas are a mixture of floral and citrus and peach with some nutty, oak aromas. The palate is rich and full flavoured with orange, lemon and honey, sweet but not cloying and kept vital by the acidity. (DS)

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

**Drink:** from 2016 to 2022+