



GUERRIERI RIZZARDI

COSTEGGIOLA

2008

Recioto di Soave Classico DOCG

VINEYARD:

Hand selected grapes from the oldest vines (up to 45 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.

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.

Maturation: 18 months in 5 hl oak barrels

Production: 1,500 bottles

ANALYSIS:

Grapes: Garganega

Alcohol: 14%

Total acidity: 5.27 g/l

PH: 3.73

Residual sugar: 78.4 g/l

PRESS:

- **92 Points** in Robert Parker’s Wine Advocate Dec 2013

TASTING NOTES:

The nose is immediately floral with a bouquet rich in orange and lemon peel mixed with a hint of roasted nut and warm vanilla. The palate is rich and full flavoured with generous citrus and peach, sweet but not cloying and kept vital by fine acidity. The oak works in support to compliment the fruit. (DS)

Food: With desserts and cakes but not overtly sweet: Fruit based desserts or Pandoro di Verona, Amaretto pudding, also good with rich soft cheeses

Drink: from 2011 to 2018+

