



GUERRIERI RIZZARDI

## COSTEGGIOLA

2017

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 47 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:** Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-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

**Production:** limited production of 20,000 bottles

### ANALYSIS:

**Alcohol:** 13.11 %  
**Total acidity:** 5.29 g/l  
**PH:** 3.41  
**Residual sugar:** 1.5 g/l

### PRESS:

- **90 Points** - Falstaff September 2018  
*'... Open and fragrant nose of ripe, yellow fruit, peach, apricots, in the aftermath discreetly of pineapple. Pleasant on the palate with a well-balanced acid-fruit-play.'*

- **Due Bicchieri** – Gambero Rosso 2019
- **Tre Grappoli** – Bibenda 2019

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

**Drink:** 4 years from the vintage

