



GUERRIERI RIZZARDI

## COSTEGGIOLA

2018

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 75% and Chardonnay 25%

**Maturation:** Several months on lees in cement and stainless steel tanks

**Production:** limited production 16.666 bottles

### ANALYSIS:

**Alcohol:** 12.86 %

**Total acidity:** 5.89 g/l

**PH:** 3.26

**Residual sugar:** 2.2 g/l

### PRESS:

**New vintage – not reviewed yet**

### TASTING NOTES:

Like the previous year in which warm conditions ensured rapid ripening we needed to pick a portion of the fruit earlier thus maintaining Costeggiola's structure and crisp backbone. We believe we have once again found the right balance between expressive citrus and stone fruit and freshness. (tasted February 2019 DS)

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

**Drink:** up to 4 years from the vintage

