



GUERRIERI RIZZARDI

**COSTEGGIOLA**  
**2019**  
**Soave DOC Classico**

<b>VINEYARD:</b>	The grapes are picked from the best vines of the single, hillside vineyard of Costeggiola (a Soave CRU) the vines are up to 60 years old. This vineyard has an elevated southern aspect most suitable to bringing out the best in the vines.
<b>SURFACE AREA:</b>	15 ha
<b>PRODUCTION:</b>	Usually 16,666 bottles
<b>SOIL:</b>	Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil.
<b>TRAINING:</b>	Simple guyot and pergola
<b>VINE DENSITY:</b>	Between 2.500 and 4.000 vines per hectare
<b>ROOTSTOCK:</b>	41 b and 420 A
<b>VINE AGE:</b>	10 to 60 years
<b>YIELD:</b>	8 tonnes – 56 hl - about 7.500 bottles per hectare
<b>HARVEST:</b>	Hand harvested over several weeks
<b>WINEMAKING:</b>	Alcoholic fermentation, after pressing of the destemmed grapes, for 10-12 days at a temperature of 15°-16°C in concrete vats
<b>GRAPES:</b>	Garganega 85% and Chardonnay 15%
<b>MATURATION:</b>	Several months in temperature controlled stainless steel vats
<b>ALCOHOL:</b>	12.79 % (13% on bottle)
<b>TOTAL ACIDITY:</b>	5.57 g/l
<b>PH:</b>	3.38
<b>RESIDUAL SUGAR:</b>	2.6 g/l
<b>PRESS:</b>	<i>Coming soon.....</i>
<b>TASTING NOTES:</b>	Picking some of the fruit a little earlier allows us to adapt to warm conditions and accentuate Costeggiola's freshness which combined with its inherit intensity and complexity makes this a finely balanced terroir focused white. (tasted July 2020 DS)
<b>FOOD:</b>	white meat (poultry and rabbit); goat's milk cheese; meaty fish; antipasti
<b>BEST TO DRINK:</b>	Best at 1 to 4 years from the vintage

