



GUERRIERI RIZZARDI

COSTEGGIOLA
2020
Soave DOC Classico

VINEYARD:	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.
SURFACE AREA:	15 ha
PRODUCTION:	Around 9,900 bottles
SOIL:	Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil.
TRAINING:	Simple guyot and pergola
VINE DENSITY:	Between 2.500 and 4.000 vines per hectare
ROOTSTOCK:	41 b and 420 A
VINE AGE:	10 to 60 years
YIELD:	8 tonnes – 56 hl - about 7.500 bottles per hectare
HARVEST:	Hand harvested over several weeks
WINEMAKING:	Alcoholic fermentation, after pressing of the destemmed grapes, for 10-12 days at a temperature of 15°-16°C in concrete vats
GRAPES:	Garganega 92% and Chardonnay 8%
MATURATION:	Several months in temperature controlled stainless steel vats 1 st bottled: 16.06.2021
ALCOHOL:	12.5 %
TOTAL ACIDITY:	5.28 g/l
PH:	3.28
RESIDUAL SUGAR:	2.8 g/l
PRESS:	<i>Awaiting press. (released July 2021)</i>
TASTING NOTES:	By selecting some of the fruit a little earlier we have adapted to warm conditions and are able to accentuate Costeggiola's freshness, which combined with its inherent intensity and complexity makes this a finely balanced, terroir focused, dry white. (24.06.2021 DS)
FOOD:	white meat (poultry and rabbit); goat's milk cheese; meaty fish; antipasti
BEST TO DRINK:	Best at 1 to 4 years from the vintage

