



GUERRIERI RIZZARDI

COSTEGGIOLA

2021

Soave DOC Classico

VINEYARD:	The grapes are picked from the best vines of the single, hillside vineyard of Costeggiola (a Soave CRU) with good vine age. This vineyard has an elevated southern aspect most suitable to bringing out the best in the vines.
SURFACE AREA:	15 ha
PRODUCTION:	Around 10,000 bottles
SOIL:	Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil.
TRAINING:	Double pergola, single pergola and simple guyot
VINE DENSITY:	Between 3,333 and 4,444 vines per hectare
ROOTSTOCK:	41 b
VINE AGE:	4 to 25 years
HARVEST:	Mostly 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
FIRST BOTTLED:	March 1 st 2022
ALCOHOL:	13 % 13.18
TOTAL ACIDITY:	5.07 g/l
PH:	3.40
RESIDUAL SUGAR:	2.2 g/l
PRESS:	<i>Awaiting press</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. (March 2022 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

