



GUERRIERI RIZZARDI

COSTEGGIOLA

2021

Soave DOC Classico

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| <b>VINEYARD:</b>       | The grapes are picked from the best vines and older vines of the hillside, single vineyard of Costeggiola, a designated Soave CRU. 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>     | Around 10,000 bottles  |
| <b>SOIL:</b>           | Hillside terrain of a silty-sandy texture, rich in limestone on volcanic sub-soil.   |
| <b>TRAINING:</b>       | Double pergola, single pergola and simple guyot  |
| <b>VINE DENSITY:</b>   | Between 3,333 and 4,444 vines per hectare  |
| <b>ROOTSTOCK:</b>      | 41 b   |
| <b>VINE AGE:</b>       | 4 to 25 years  |
| <b>HARVEST:</b>        | Mostly 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 92% and Chardonnay 8%  |
| <b>MATURATION:</b>     | Several months in temperature controlled stainless steel vats  |
| <b>FIRST BOTTLED:</b>  | March 1 <sup>st</sup> 2022   |
| <b>ALCOHOL:</b>        | 13 % 13.18   |
| <b>TOTAL ACIDITY:</b>  | 5.07 g/l   |
| <b>PH:</b>             | 3.40   |
| <b>RESIDUAL SUGAR:</b> | 2.2 g/l  |
| <b>PRESS:</b>          | <b>90 points</b> • Falstaff Magazine 2022<br><b>Due Bicchieri</b> • Gambero Rosso 2023<br><b>3 Grappoli</b> • Bibenda 2023<br><b>Rosso Award</b> • Merano Wine Awards 2023   |
| <b>TASTING NOTES:</b>  | 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) |
| <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  |

