



GUERRIERI RIZZARDI

COSTEGGIOLA
2022
Soave DOC Classico

VINEYARD:	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.
SURFACE AREA:	15 ha
PRODUCTION:	Around 11,000 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 2,500 and 4,000 vines per hectare
ROOTSTOCK:	41 b
VINE AGE:	10 to 60 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 70% and Chardonnay 30%
MATURATION:	Several months in temperature controlled stainless steel vats
FIRST BOTTLED:	March 7 th 2023
ALCOHOL:	13 % 13.09
TOTAL ACIDITY:	5.47 g/l
PH:	3.24
RESIDUAL SUGAR:	5.7 g/l
PRESS:	<i>just released - no reviews yet</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.
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



CONTAINS SULPHITES