



COSTARIPA®

MATTIAVEZZOLA
DAL 1928

CAMPOSTARNE VALTENESI 2023



APPELLATION

Valtènesi COD

BLEND

55% Gropello Gentile, 25% Marzemino, 15% Sangiovese, 5% Barbera

SOIL STRUCTURE

Gravelly moraine with presence of clay

AGE OF VINES & VINE TRAINING SYSTEM

30 years → Guyot

SEASONAL WEATHER 2023

The 2023 seasonal weather trend had a fluctuating course.

Spring was characterized by cool temperatures that lasted until July,

Monte Baldo was covered in snow until May 14th.

A light hail effect in April affected 10% of our vineyards.

In May and June the heavy rains allowed for delayed blooming and therefore a slightly late harvest.

Despite the intense rain, we had good temperature range until the end of July.

August was very hot, with constant temperatures close to 38°C.

Production was above expectations with regular ripening index.

Harvest was slightly postponed to pick the fruit at its full expression.

The manual harvesting of the grapes gave value to the expertise of knowing how to select the perfectly ripe bunches.

HARVEST

Always by hand.

In the first light of dawn, when the air and fruit are coolest, in order to preserve the crispness of the grape skins.

VINIFICATION

Traditional on the skins, with regular fermentation and extended maceration, allowing Campostarne to acquire more elegance, structure and taste complexity.

AGEING

100% of the wine ages in 228-litre old white oak barrels for about 12 months, before spending six months resting in the bottle.

TASTING

COLOR: Deep ruby red, crystalline and intense.

BOUQUET: An invitation of violets and ripe red forest's fruits.

Pervasive, involving spirit with spices, pepper and roasted nuts.

PALATE: Evident, vertical and sinuous tannins. Excellent harmony and structure, with a pleasantly textured sensation. Full length and persistence.

Excellent structure and freshness defining the particular character.

PAIRING

Ideal with cured meats and medium-mature cheeses. Stuffed pasta such as ravioli and fresh-egg pasta with ragù, carpaccio, carne salada and beef tartare.

Beef in oil and savage meat, mixed boiled meats with sauces.

RECOMMENDATION OF CHEF SERGIO MEI

Brescia-style spiedo with polenta