



COSTARIPA®
MATTIAVEZZOLA
DAL 1928

CASTELLINE VALTENESI 2023



APPELLATION

Valtènesi

BLEND

100% Gropello Gentile

SOIL STRUCTURE

Morainal gravelly with good presence of clay

AGE OF VINES & VINE TRAINING SYSTEM

25 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 strictly by hand.

In the early dawn lights when the temperature of the air and grapes is cooler to preserve the crunchiness of the skins.

VINIFICATION

Traditional red vinification, regular fermentation and extended maceration in contact with the skins allows Castelline to acquire greater tasting elegance and refinement.

AGEING

About 35% of the wine is refined in small 228-litre old white oak barrels for about 12 months.

TASTING

COLOR: Lively ruby red, bright and deep.

BOUQUET: Crisp and clear with delicate spicy notes.

Intenseness of violet, sage, plum, pepper and olive wood.

FLAVOUR: Precise and refined texture, with tannins well present but refined, sapid, harmonious and elegant.

Excellent depth, persistent aftertaste.

WINE PAIRING

Ideal with cured meats and sweet fresh cheeses, first courses like risotto and fresh pasta, roasted white meats and poultry.

RECOMMENDATION OF CHEF SERGIO MEI

Roasted saddle of "santoreggia" rabbit with more mushroom and liver sauce