

**MATTIA VEZZOLA GRANDE ANNATA BRUT 2019**  
*The masterful interpretation of a great harvest*



**DESIGNATION**

Champenoise Method

**BLEND**

100% Chardonnay of Lake Garda facing the rising sun, picked when perfectly ripe on the oldest outer moraines exposed to the South, South-East.

**SOIL STRUCTURE**

Of glacial origin: morainal gravelly with the presence of limestone

**AVERAGE AGE OF VINES & TRAINING SYSTEM**

Over 30 years → Bilateral Guyot

**SEASONAL WEATHER 2019**

A year characterized by a spring with little rain and an April that curiously whitened the mountains above 1100 metres. The following months were truly atypical for an area known for its temperate climate. May brought frequent rainy showers and in June temperatures increased above 37°C.

Traditional tillage of the land ensured the July rains were providentially absorbed by our vineyards avoiding any dangerous dryness stress.

Slightly late flowering and production below expectations. The lush foliage promoted greater sugar content and fast ripening. An excellent harvest of splendid ripe grapes, with well-shaped and juicy fruits, harmonious balance between freshness and sweetness.

**HARVEST**

Always strictly by hand, ensuring the perfect integrity of the grapes. In the early hours of the morning, when the temperature of the air and fruits is cooler so as to preserve the crunchiness of the skin.

**VINIFICATION**

The idea behind this Brut is to express Costaripa's philosophy at its best. From Chardonnay grapes grown on the very best lands of our Lake. Bubbles produced with the second fermentation in the bottle, extra fine and elegant and which totally satisfy even the most demanding palate. 50% of the must ferments and evolves in 228-litre small old white oak barrels for about 8 months.

**AGEING**

54 – 60 months from harvest

**TASTING**

**COLOR:** Extra-fine and slow perlage, with continuous and well-expressed surface crown. Bright crystalline yellow with excellent green reflects.

**BOUQUET:** Intense ripe fruit and citrus fruits, honey and white flowers again found in the flavor with full and harmonious character.

**PALATE:** Intense, wide, complex that fully envelops the palate with excellent persistence. Lively savory and freshness conveying real pleasure and a reliably long life.

**SERVING TEMPERATURE**

4 - 6 °c

**WINE PAIRING**

Accompanies fish carpaccio and tartare, oysters, caviar and shellfish.

Risotto with caramelised onion and Garda lemons, risotto with prawns and scampi.

**RECOMMENDATION OF CHEF SERGIO MEI**

Boned-fish Mediterranean soup with croutons