



COSTARIPA®
MATTIAVEZZOLA
DAL 1928

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



APPELLATION

Champenoise Method

BLEND

80% Chardonnay grapes picked when perfectly ripe on the oldest outer moraines exposed to the South, South-East, and 20% Pinot Noir exposed to the South, South-West.

SOIL STRUCTURE

Of glacial origin, morainal gravelly with good presence of limestone and clay.

AGE OF VINES & VINE 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 soared above 37°C.

Traditional tillage of the land ensured the July rains were providentially absorbed by our vineyards avoiding any dangerous drought 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 and 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 Rosé is to achieve an unusual goal – to combine the speed and energy of Pinot Noir with the elegance of Chardonnay; values expressed in the light pearl color. Bubbles produced with the second fermentation in bottles, extra fine and elegant and which fully satisfy even the most demanding palate. 50% of the must ferments and evolves in small 228-litre white oak barrels for about 8 months.

AGEING

54 – 60 months from harvest

TASTING

COLOR: Extra-fine and unusually persistent perlage, with well-distributed train of bubbles to form the density of the crown.

The delicate compact powder nuance amplifies and brightens the antique rose color.

BOUQUET: A mixture of extra-ripe red fruit, strawberries, ribes and wild peach. Citrus fruits and violet and cyclamen flowers. The sweetness of the ripe freshly-picked fruits and flowers.

FLAVOUR: Elegant and full, a sublime balance of structure and liveliness, a reference to the best expression of total energy that accompanies the pink color of life. On the palate it highlights the aromatic purity and typical delicate sapidity.

SERVING TEMPERATURE

4- 6 °C

WINE PAIRING

Ideal with raw fish dishes, shellfish au gratin, caviar and squid stew

RECOMMENDATION OF CHEF SERGIO MEI

Imperial quail roasted with herbs and purée of Verona's white celery