



COSTARIPA[®]
MATTIAVEZZOLA
DAL 1928

MAZANE GARDA MARZEMINO 2022



APPELLATION

Garda Marzemino DOC

BLEND

100% Marzemino

SOIL STRUCTURE

Morainal gravelly with good presence of clay

AGE OF VINES & VINE TRAINING SYSTEM

20 years → Guyot

SEASONAL WEATHER 2022

The seasonal weather trend was extremely dry, with slower sprouting, a key result in avoiding the frost of the 1st week of March. The soil rich in rock fragments of the Valtènesi area provided excellent resistance to the evaporation that allowed the first moment of stress to be manifested in the 2nd week of July, coinciding with 1st day of rain, ensuring a perfect state of health and phenolic ripening.

Blooming occurred in early June with no flower loss, more complicated due to the lack of water reserves, but accomplished thanks to the frosts. Fruit setting was uneven, a symptom of a dry year.

The right veraison made it possible to harvest on 4 September, picking by making a demanding selection of well-ripened and perfectly balanced grapes. As in recent years past, harvesting by hand enhanced the expertise of manual skill, which is knowing how to pick the best of the properly ripe bunches. Excellent quality with production again reduced by 20%.

HARVEST

Always strictly by hand.

In the early hours of the morning when the temperature of the air and grapes is cooler, to preserve the crunchiness of the skins.

VINIFICATION

Traditional red vinification in stainless steel.

TASTING

COLOR: Deep ruby red with clear and deep purple reflections.

BOUQUET: Fragrant ripe fruit with strong expression of red fruits, cherries and blackberries. Generous presence of fresh and fragrant pulp sensation.

PALATE: Excellent and round harmony, mellow and enveloping, sustained and livened up by a cheerful vein of freshness that conveys pleasure and long persistence.

WINE PAIRING

Ideal with cured meats and slightly ripened cheeses. Vegetable soups and “ribollita”, crispy piglet bacon, grilled cockerel.

RECOMMENDATION OF CHEF SERGIO MEI

Caciucco alla Livornese