



COSTARIPA®
MATTIAVEZZOLA
DAL 1928

MOLMENTI VALTENESI 2019



APPELLATION

Valtènesi

BLEND

60% Gropello Gentile, 20% Marzemino, 10% Sangiovese, 10% Barbera

SOIL STRUCTURE

Morainal gravelly with the presence of clay, foothill areas, exposed to the South-East

AGE OF VINES & VINE TRAINING SYSTEM

45 years → 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 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.

Valtènesi Rosé a truly extraordinary wine.

HARVEST

Strictly by hand in the early hours of the morning when the temperature of the air and grapes is cool, so as to preserve the crunchiness of the skin.

VINIFICATION

Technology is represented by “teardrop” vinification, i.e., the use of pure free-run juice by a static dripping before fermentation, in order to obtain a must that can be considered the “heart of the grape”.

AGEING

100% of the must ferments and is aged in old 440-litre white oak tonneaux for about 24 months before remaining in bottles for another 3 years.

TASTING

COLOR: Shiny light pink, one of a kind, with soft pearl reflects that turn golden over time.

BOUQUET: Rich and complex. Wide fragrance of violet, sweet white jasmine flowers, vineyard peaches, tangerine, small red fruits, spices and saffron. Over time, it collects light vanilla fragrance and mild notes of cinnamon.

PALATE: Perfect correspondence of taste-smell. Wide and complex enveloping structure with highly original sapidity and persistence.

Crunchy almost citrus freshness, synonymous with extraordinary longevity.

WINE PAIRING

Ideal with Mediterranean food, shellfish, cooked and raw tuna fish, swordfish marinated in citrus juice. Veal carpaccio or white meat in seasonal truffle cream. Risotto with vegetables and shellfish.

RECOMMENDATION OF CHEF SERGIO MEI

Ravioli with burrata (filled, spun-curd cheese) and chopped raw tomatoes and basil