



COSTARIPA®
MATTIAVEZZOLA
DAL 1928

PIEVECROCE LUGANA 2025



APPELLATION

Lugana

BLEND

100% Trebbiano di Lugana

SOIL STRUCTURE

Morainal clayey, deep

AGE OF VINES & VINE TRAINING SYSTEM

Over 20 years → Guyot

SEASONAL WEATHER 2025

Spring seasonal conditions showed maximum temperatures around 25°C, ideal for the phenological stage of bud break, with nighttime minimums between 14°C and 17°C. Flowering, which broadly indicates the harvest period approximately 90 days later took place between the last week of May and the first days of June.

Only in the months of July and August was there, as has now become customary, an increase in temperatures up to 36°C, which slightly anticipated the harvest. The harvest at Costaripa is *shibuj* because it is simple, which does not mean easy, and to which we dedicate time for quiet observation.

It took place around mid-August for Pinot Noir and Chardonnay, and in the second week of September for the four red grape varieties of Valtènesi. The grapes were perfect, almost immaculate, with analytical values sufficient to consider the must of each variety in perfect balance with one another. The production of Chardonnay and Pinot Noir was sufficient, while there was a significant reduction in all the red grapes, reaching an average of -33%. The wines we taste today represent the perfect harmony between the aromatic component of perfectly ripe, white-berried fruit and a good freshness that is never sharp, never citric, but very sweet in its sweetness. In general, they will be wines for early drinking and that will have in their DNA a good ability to live for a long time.

HARVEST

Always strictly by hand in the early morning hours when the air and grape temperature is cooler to preserve the crunchiness of the skins.

VINIFICATION

White vinification technology and more traditional vinification.

With extra-soft and slow pressing, static decantation and fermentation at controlled temperature.

AGEING

35% of the must ferments and evolves in small old 228-litre white oak barrels.

TASTING

COLOR: Straw-yellow with greenish highlights tending to yellow, slightly golden over time.

BOUQUET: Fragrant with delicate extra-ripe white pulp fruit nuances, peach and citrus fruits. Elegant and wide with good intensity of jasmine flowers.

PALATE: Almost crunchy structure, easy-drinking wine.

Juicy pulp with good sapidity, freshness and persistence with light tropical fruits notes.

WINE PAIRING

Ideal with freshwater and sea fish carpaccio, octopus' salad and flaked dried cod, seafood risotto.

RECOMMENDATION OF CHEF SERGIO MEI

Mackerel-type fish au gratin with herb bread