



**COSTARIPA**<sup>®</sup>  
MATTIAVEZZOLA  
DAL 1928

## ROSAMARA VALTENESI 2025



### APPELLATION

Valtènesi

### BLEND

55% Gropello Gentile, 25% Marzemino, 10% Sangiovese, 10% Barbera

### SOIL STRUCTURE

Morainal gravelly with the a good presence of clay

### AGE OF VINES & VINE TRAINING SYSTEM

Over 25 years → Double 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

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

50% of the must ferments and evolves in small old 228-litre white oak barrels for about 6 months.

### TASTING

**COLOR:** Light pink, like a rose which has just blossomed, almost pearl, characteristic of unconditional respect of the free-run must during the slow draining process.

**BOUQUET:** Inviting, slightly spicy and subtle in its fresh elegance. Fruity notes of vineyard peaches, small red fruits and black pepper. Light notes of hawthorn, grapefruit and pomegranate.

**PALATE:** Silky texture, harmonious, ample, rich in excellent persistence and sapidity. Long end with very slight aftertaste of bitter almonds.

### WINE PAIRING

Ideal aperitif enhances raw white fish, amberjack, snapper, scallops scalded on the braise, peppered mussels and all types of Mediterranean salads.

### RECOMMENDATION OF CHEF SERGIO MEI

Steamed prawns with peach salad