

MATTIA VEZZOLA GREAT VINTAGE BRUT 2017

The masterful interpretation of a great harvest



DESIGNATION

Classic Method VSQ

BLEND

From Chardonnay grapes of Lake Garda facing the rising sun, picked when perfectly ripe on the oldest outer moraines exposed to the South, South-East.

SOIL STRUCTURE

Of glacial origin: morainal gravelly with the presence of limestone

AVERAGE AGE OF VINES & TRAINING SYSTEM

Over 30 years – double Guyot

SEASONAL WEATHER 2017

A year characterised by severe frost on the 17th and 18th of April, causing consistent damage, especially in the vineyards on the flat lands, while all the vineyards located on even gentle slopes were spared from the slightest repercussions in terms of quality and quantity. Southerly and south-easterly exposures better influenced by the lake's temperate climates gave proof of superior quality.

From mid-May onwards, good temperatures of up to 33°C allowed the blossoming process to recover very well and this, accompanied by regular rainfall, enabled excellent foliage development with ripening continuing perfectly through to the harvest. Yields were smaller this year but characterised by excellent energy and quality.

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 Brut is to express Costaripa's philosophy at its best. From Chardonnay grapes grown on the very best lands of our Lake. Bubbles produced with the second fermentation in the bottle, extra fine and discreet and which totally satisfy even the most discerning palate. 50% of the must ferments and evolves in 228-litre small old white oak barrels for about 8 months.

REFINEMENT

54 – 60 months from harvest

TASTING

APPEARANCE: Extra-fine and slow perlage, with continuous and well-expressed surface crown. Bright crystalline yellow with excellent greenish reflections.

BOUQUET: Intense ripe fruit and citrus fruits, honey and white flowers again found in the flavor with full and harmonious character.

FLAVOUR: Intense, ample, complex, fully envelops the palate with excellent persistence. Lively sapidity and freshness conveying real pleasure and a reliably long life.

SERVING TEMPERATURE 4 - 6 °c

WINE PAIRING

Accompanies fish carpacci and tartare, oysters, caviar and shellfish.

Risotto with caramelised onion and Garda lemons, risotto with prawns and scampi.

CHEF SERGIO MEI RECOMMENDS

Boned-fish soup the Mediterranean way with croutons.