



**COSTARIPA®**  
MATTIAVEZZOLA  
DAL 1928

## MOLMENTI VALTENESI 2018



### DESIGNATION of ORIGIN

Valtènesi

### BLEND

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

### SOIL STRUCTURE

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

### AVERAGE AGE OF VINES

45 years

### TRAINING SYSTEM

Guyot

### CLIMATIC TREND 2018

Very cold spring, with temperatures falling to almost -5°C.

Slightly early blossoming. August with lots of rain and temperatures close to 35°C.

Slightly higher yields than expected, with inconsistent ripening. 100 hours per hectare, dedicated to the highest quality, with three important selections of the grapes on the vine, plus very strict selection during the harvest.

A stimulating vintage which fully repaid the consolidated values of Costaripa in terms of elegance, complexity and style.

### 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 means of static dripping before fermentation, thereby obtaining a must that can be considered the “very heart of the grape”.

### REFINEMENT

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

### TASTING

**COLOUR:** Shiny light pink, one of a kind, with soft pearl reflections that turn golden over time.

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

**FLAVOUR:** Perfect correspondence of taste-smell. Ample 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.

### CHEF SERGIO MEI RECOMMENDS

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